

Jane Crocker's **BOMBASTIC** Baking Book!

a homestuck
recipe fanzine



a homestuck recipe book fanzine,
with recipes from across the vast
expanses of paradox space
and beyond!



Let's get
BAKING!

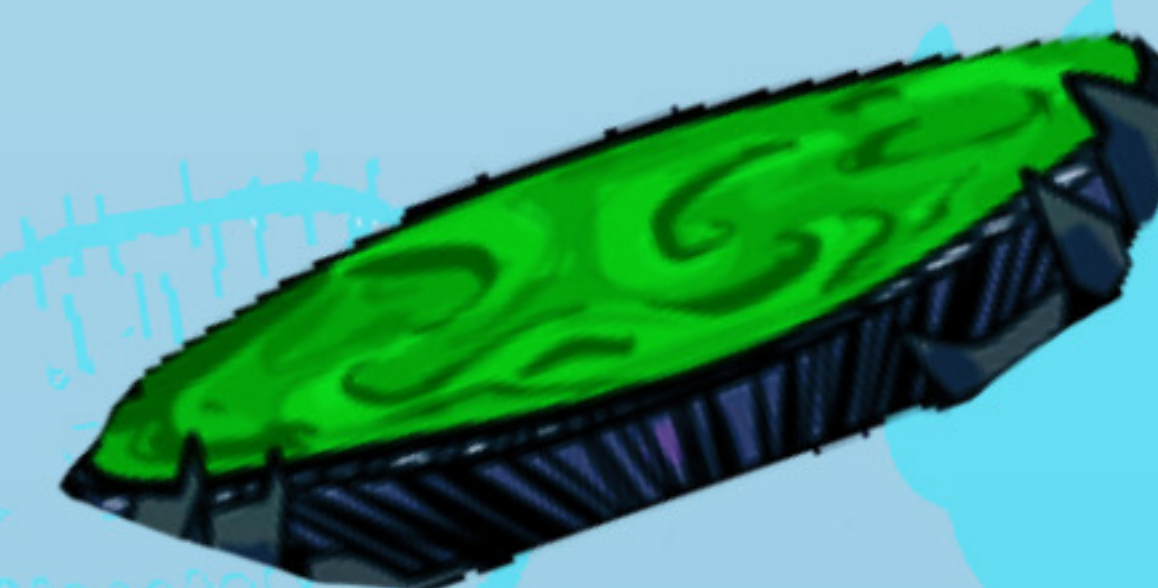


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Measurement Chart

ABBREVIATIONS

tsp = teaspoons
Tbs = tablespoons
c = cup
oz = ounces (this is a weight measure)
fl oz = fluid ounces
pt = pint
qt = quart
gal = gallon
ml = milliliter

Dry Measurements

1 cup = 16 tablespoons = 48 teaspoons
 $\frac{3}{4}$ cup = 12 tablespoons = 36 teaspoons
 $\frac{1}{2}$ cup = 8 tablespoons = 24 teaspoons
 $\frac{1}{4}$ cup = 4 tablespoons = 12 teaspoons
 $\frac{1}{8}$ cup = 2 tablespoons = 6 teaspoons
1 tablespoon = 3 teaspoons

Liquid Measurements

1 cup = 8 fluid ounces = $\frac{1}{2}$ pint = $\frac{1}{4}$ quart
2 cups = 16 fluid ounces = 1 pint = $\frac{1}{2}$ quart
4 cups = 32 fluid ounces = 2 pints = 1 quart = $\frac{1}{4}$ gallon
8 cups = 64 fluid ounces = 4 pints = 2 quarts = $\frac{1}{2}$ gallon
16 cups = 128 fluid ounces = 8 pints = 4 quarts = 1 gallon

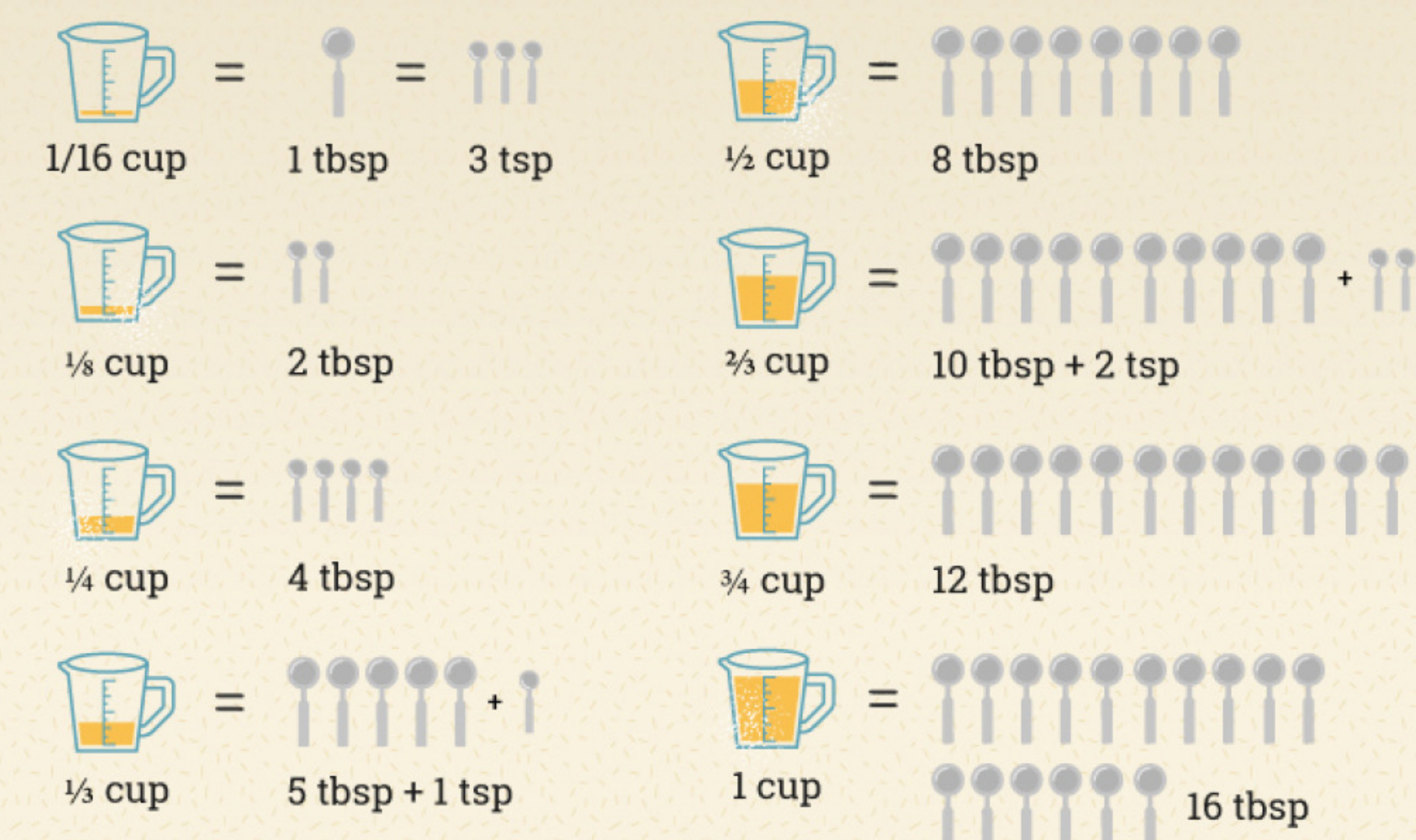
Measurement Chart

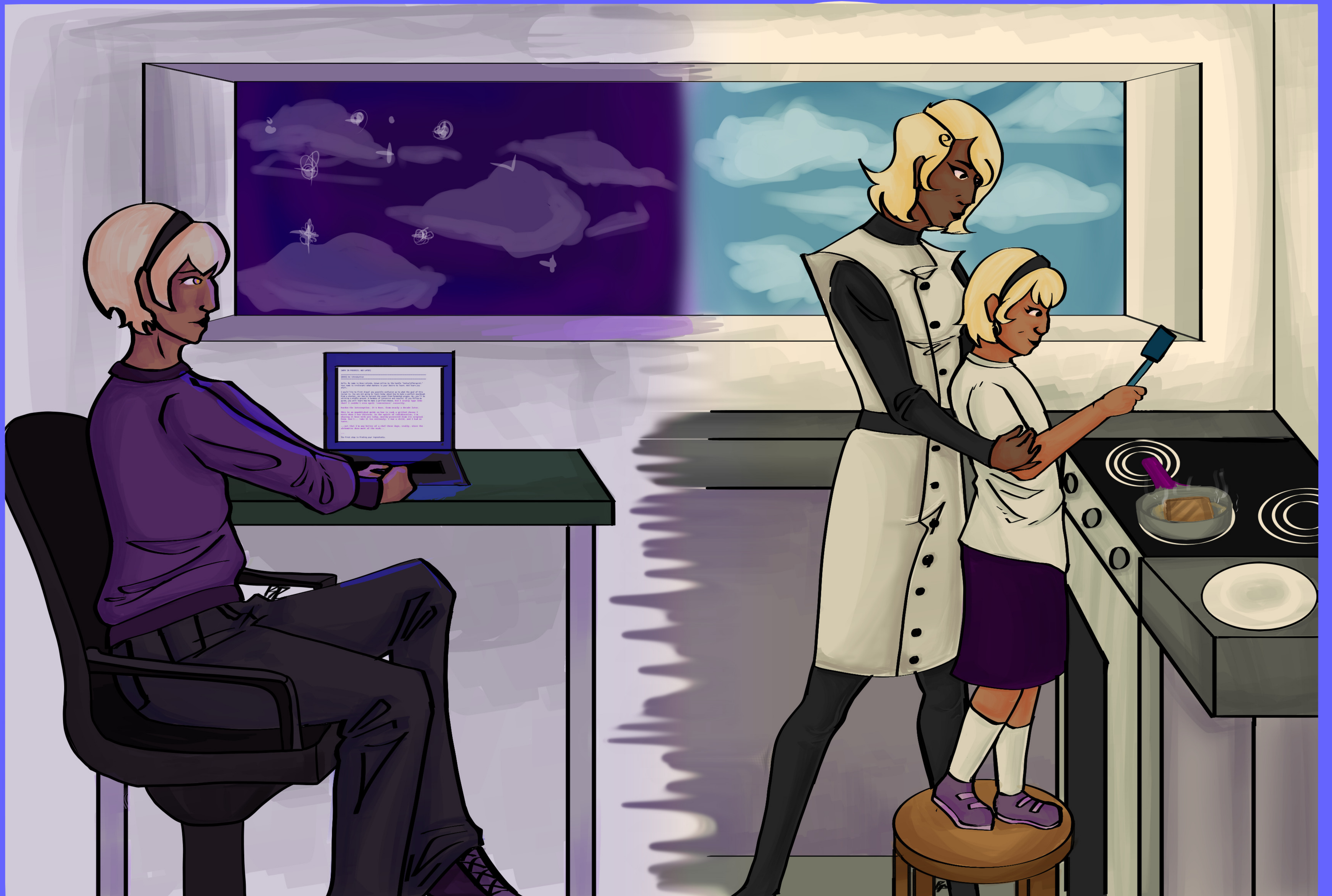
US TO METRIC CONVERSION

1 teaspoon = 5 mL
1 tablespoon = 15 mL
1 ounce = 30 mL
 $\frac{1}{4}$ cup = 59 mL
 $\frac{1}{3}$ cup = 79 mL
 $\frac{1}{2}$ cup = 119 mL
 $\frac{2}{3}$ cup = 158 mL
 $\frac{3}{4}$ cup = 178 mL
1 cup = 237 mL
2 cups/1 pint/16 fl oz = 500 mL
4 cups/2 pints/ 1 qt = 950 mL
4 qrts/1 gallon = 3.8 L
1 oz = 28 grams
 $\frac{1}{2}$ lb./8 oz = 225 grams
1 lb./16 oz = 450 grams

Basic equivalents, when precision is not needed:
1 cup $\approx$ 250 mL 1 pint $\approx$ 500 mL 1 quart $\approx$ 1 L 1 gallon $\approx$ 4 L

DRY INGREDIENT EQUIVALENTS





Grilled Cheese tutorial
Version 0.1, January 17, 2009
By tentacleTherapist

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(WORK IN PROGRESS. ADD LATER)

=====

[000I] An introduction

=====

Hello. My name is Rose Lalonde, known online by the handle "tentacleTherapist."
Your name is irrelevant--what matters is your desire to learn. And learn you shall.

I would like to first dispel any possible confusion as to what the goal of this recipe is. You are not going to learn today about how to bake a perfect sourdough from a starter, nor how to harvest the yeast from fermented grapes. No, you'll be striking a middle ground. A harmony of convenience and results. If you follow my guide, you will learn how to make a grilled cheese. **Did I really type like that? I couldn't even spell "convenience" correctly.**

Pardon the interruption. It's Rose, from nearly a decade later.

This is an unpublished guide on how to cook a grilled cheese I wrote when I was thirteen. In the spirit of collaboration, I'm sharing it here with you today, mostly-preserved from its original form. Don't... take it too seriously. I was a child, and I had no taste.

...not that I'm any better of a chef these days, really, since the alchemiter does most of the work...

...

The first step is finding your ingredients.

=====

[0001] Ingredients

=====

This step is somewhat of a paradox.

Grilled cheeses are defined by their simplicity. They are cheese and bread, with perhaps an oil or spread to keep the sandwich richer. Traditionally, this spread is butter, resulting in "restaurant-style" grilled cheeses. (Note to future self: Find out if this is actually how restaurants do it.) **(Future self here. All of the restaurants exploded when the world ended, so I consider that knowledge lost to time. On Earth C, though, this is in fact how they do it.)** However, fancier ingredients in a grilled cheese may enhance the dish. Brioche over Wonderbread, for example. **(Ironically, this was written years before I discovered I had Celiac disease. Now I can't have either bread.)** Yet the key is to not overdo it. If the ingredients are too complicated, it stops being a grilled cheese, and becomes a Melt instead. **(I somehow wrote this without having ever seen the "you people make me sick" Grilled Cheese Reddit Rant that Roxy showed me, a few years later. If you're reading this and have access to Beta Earth archival internet, it's worth looking up. Good stuff.)**

With all that in mind, it's time to select your ingredients:

- * Two slices of bread
- * Cheese (whatever you have) **(Pre-shredded cheese is covered with anti-caking agents, which makes it melt worse... though on second thought, it'll be inside of a sandwich. It doesn't particularly need to look good.)**
- * Oil for the pan
- * butter for the bread (optional)

- And your tools:
- * pan (nonstick preferred)
 - * Spatula
 - * plate for preparation/eating

- Steps:
- ~~1. Prepare your environment.~~ (already covered, remove in later drafts.)
 2. On low heat, placed the grilled cheese ingredients onto a greased pan. (Low heat required to give cheese time to melt without burning bread.) **What? What sort of "draw the rest of the owl" advice is this?**
 3. Flip at some point? **I see.**
 4. Cut it in half. Serve to friends, if one has any. **Hah!**

And that's it? That's the recipe?

There was so much buildup. And the final tutorial was just, "make a grilled cheese." Dear reader, I hope you know this isn't the only way to make a grilled cheese. You can use a panini press, you can grill it on a damn grill -- hell, put it in an oven. I did that back in college a few times.

I suppose the question is what you intend to get out of the grilled cheese. Or rather, what I intended by revisiting this guide. It's obviously amateur. Messy. But would I take this over the AI-generated slop that coated the cooking industry in the last days of Roxy and Dirk's Earth?

Absolutely. The human element is what makes anything worth doing.

...I've been thinking a lot about cooking, recently. And how it compares to alchemy. Because, who's really *doing* the cooking in alchemized foods? Is it Plato, waxing poetic in some Immortal Philosopher's Denny's parking lot? Is it the imps and underlings, whose grist we sacrifice as an appeasement to the concept of "ingredients?"

Or is it us?

Part of the fundamental premise of Shurb is that Skaia knows you. It reads your soul, and spits out a planet and quest designed to make you "grow as a person." In some respects, you are playing a game that the God of Creation, Skaia itself, made for you. But in others -- other very, very, very important ways -- you made the game. You designed the enemies, and the final boss. You create the gear you use entirely from your own thoughts and ideas. Every step you take in Shurb is a reflection of who you are as a person.

So... who made this recipe? It certainly wasn't me. I'm a resident of Overlook, New Derse. I have a small apartment in a college town, where I work as a researcher compiling Old Internet mysteries and secrets into a comprehensible narrative. I'm a historian, fundamentally.

The Rose who wrote this is dead many times over. (Least of which including that her literal corpse is somewhere on the Battlefield, still.) Her ideas are here, but malformed and incomplete. The recipe equivalent of a void session. And the next time she tried making a grilled cheese, the shreds fell out onto the pan, and her mother threw it out as she silently cried in shame, and the girl never tried cooking again.

...

Perhaps Shurb's lesson is that one cannot create alone. This cookbook is a good example of that -- you're reading recipes donated from not just me, but loved ones. Friends. Family.

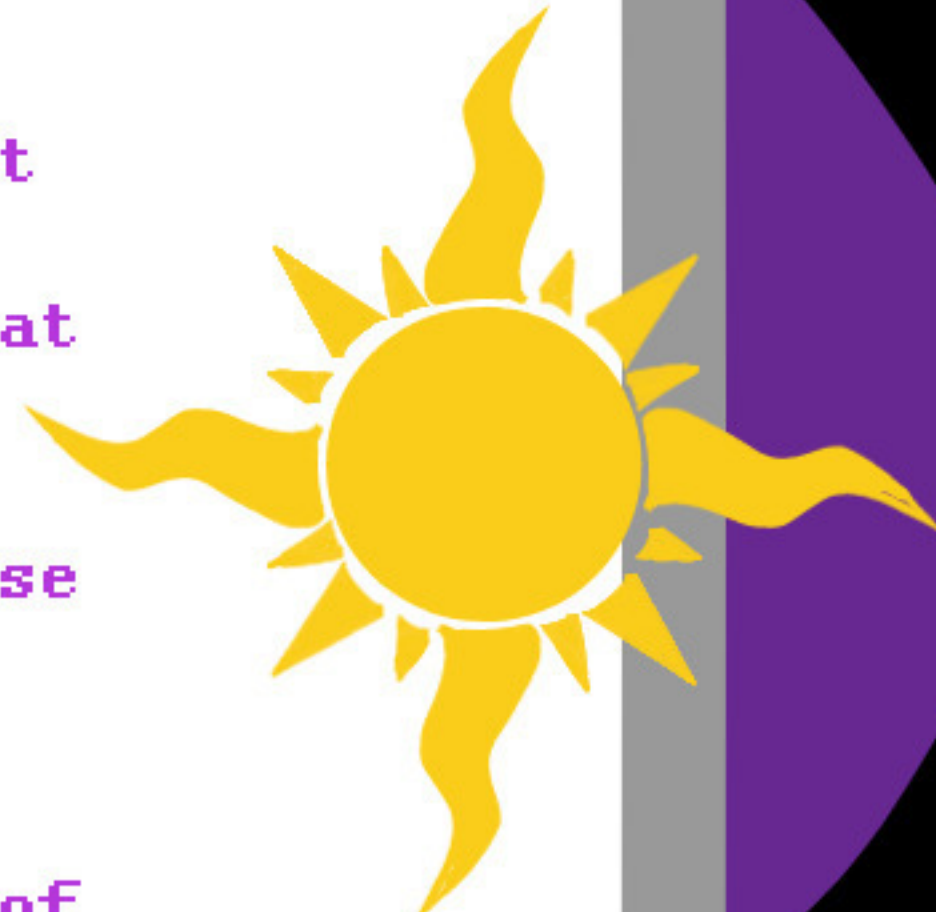
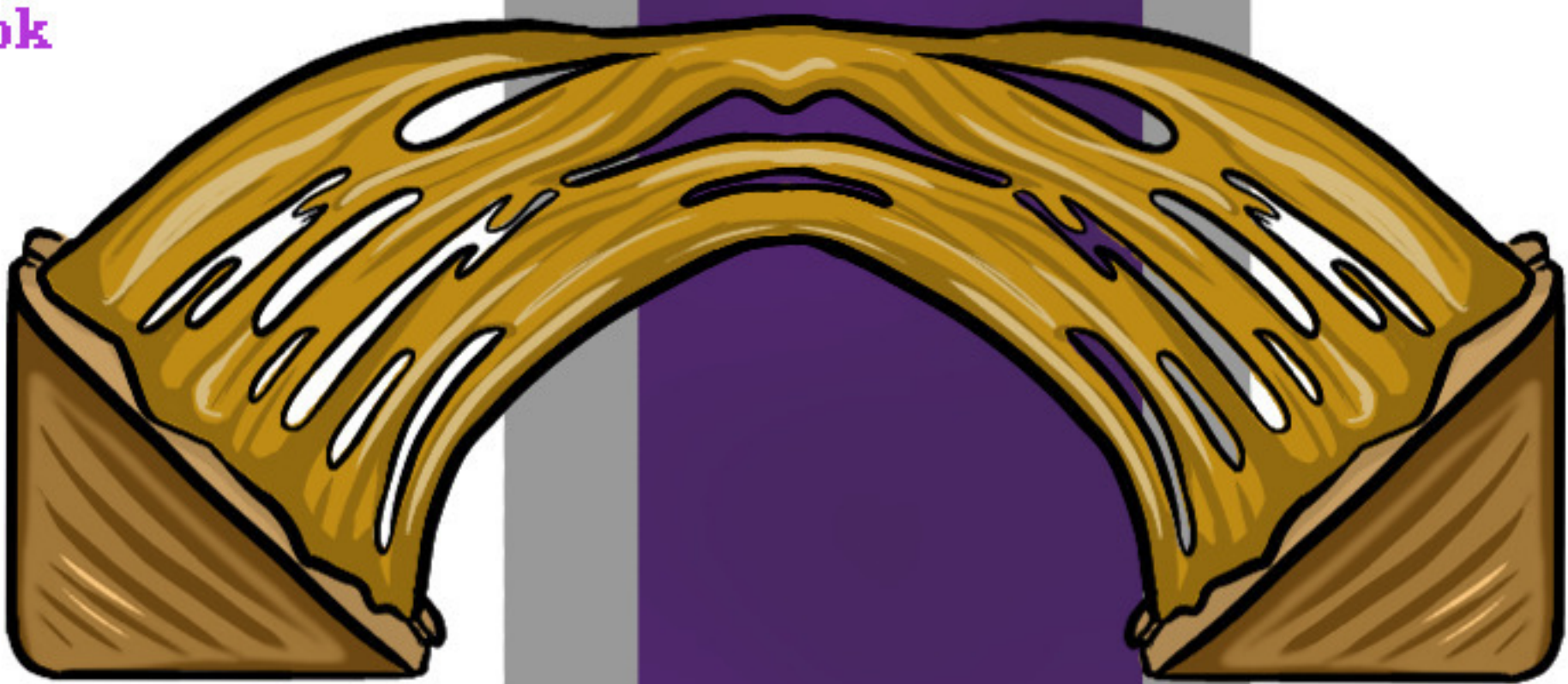
...Perhaps, someday soon, I could try making this recipe again. Call people over. Make a night of it. There isn't any shame in failure.

Especially not among friends.

...thank you for reading. No idea how much of this I'll keep in. It's a bit wince-inducing to look at even now.

Enjoy some good food, okay?

-RL



Matzo Ball Soup (Just like Mother never used to make)

Do you ever think about religion? I know, a bizarre question for a god to be musing about, but I was not always a god myself, and therefore, I have a religion myself. That being, Judaism.

I was throwing around the concept of Judaism a lot as a preteen. My mother had always told me we were Jewish, but her being the absentee alcoholic that she was, she never did anything to find us a community. I, being the inquisitive child that I was, took to researching the subject myself, and I came to the conclusion that I needed to experience a Passover seder, and because I had no connection to a synagogue of any kind, I would be running it myself.

First mistake.

For those unfamiliar with a Passover seder, it is a multi-hour ceremony and dinner that recounts the story of Moses leading the Jewish people out of Egypt. Before the meal is served, you go through song, prayer, and the ritual consumption of food and drink that represent parts of the story. The drink in question? Four glasses of red wine.

Second mistake.

If you know my mother, you know she'd never turn down an opportunity to drink. I should have known the evening wouldn't go well when she filled the first glass of wine a little too full. She was already pouring herself a second far before the Haggadah requested it. By the time we got to the recounting of the ten plagues, there was no wine left to splash onto our plates. My mother had consumed her share of the wine, plus Elijah and Miriam's cups, and passed out on the table. I essentially speedran the rest of the seder by myself, since I'm not one to let my mother spite me like that, and rewarded myself with this matzo ball soup:

3-4 cloves garlic

1 small onion

2 celery stalks

1 carrot

4-6 button mushrooms

2 quarts chicken or vegetable broth*

1 box matzo ball mix

Egg (according to mix instructions)

Vegetable oil (according to mix instructions)

Salt and pepper to taste

Chop your vegetables to your desired size.

Sautee the garlic in some oil until fragrant, then

add the carrots, celery, onions, and mushrooms.

Sautee until the onions begin to turn translucent

and the carrots begin to soften. Add your broth,

and get to simmer. While your broth absorbs the

flavor of the vegetables, make your matzo ball mix

according to the box instructions. Once the mix is

ready, form golf ball-sized balls with wet hands

and drop them into the broth. Let the matzo balls cook

and absorb the flavor of the soup for as long as the

box says. Serve and enjoy in front of the form of your

blackout drunk mother drooling on the table.



*You can painstakingly make your own stock, if you so desire. I prefer to relive the experience of an 11-year-old girl rushing to make an easy-enough version of a home cooked meal for the first time. I like Swanson vegetable broth, it's widely available, salty like my tears of frustration, and the addition of the mushrooms turns the soup into a worthy substitution for your vegetarian friends.

Kosher Grimdark Brownies

When going grimdark, you gain knowledge of things beyond your human comprehension. The horrorterrors whisper sweet nothings into your ears, luring your mind to their bidding. If you listen closely enough, however, you may also get this wonderful kosher brownie recipe. It pairs quite well with tea and the despair of watching your loved ones die in front of your eyes.

Ingredients

1 cup white sugar
1/2 cup cocoa powder
1/4 cup all-purpose flour
1/4 teaspoon salt
2 eggs
1/4 cup oil
2 tbsp water
1/2 tbsp vanilla extract
1/4 cup dark chocolate (dairy free)

Mix together the dry ingredients first, then mix in wet ingredients.

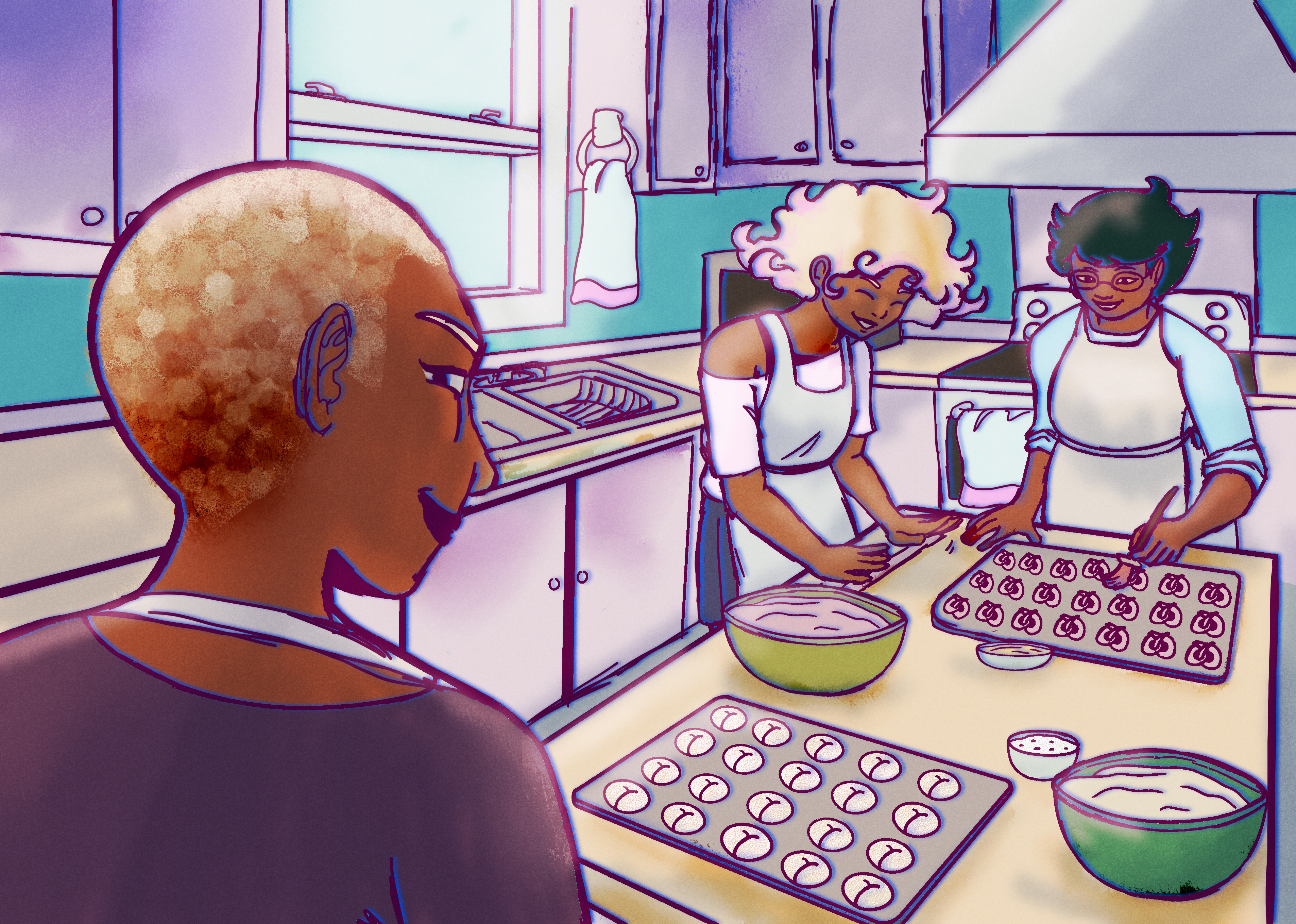
(It will be runny, this is normal for one working with the dark arts.)

Pour the batter into an 8x8 baking pan; it should be greased or lined with parchment paper.

Bake for 30 minutes or about the time it takes to lead a clueless Egbert to this demise.

As fun as burning yourself is, let it cool before cutting into equal pieces. I prefer to cut into 9 pieces.

Of course, once it is finished release one piece into the abyss as a thank you to the horrorterrors for a wonderful baking good made yet again.



Roxy's Red Wine Biscuit Cookies

1 cup red wine
1 cup sugar
3/4 cups oil
1/2 tsp salt
1/2 tsp baking powder
1 dash vanilla extract
4 cups flour
1 beaten egg (egg wash)

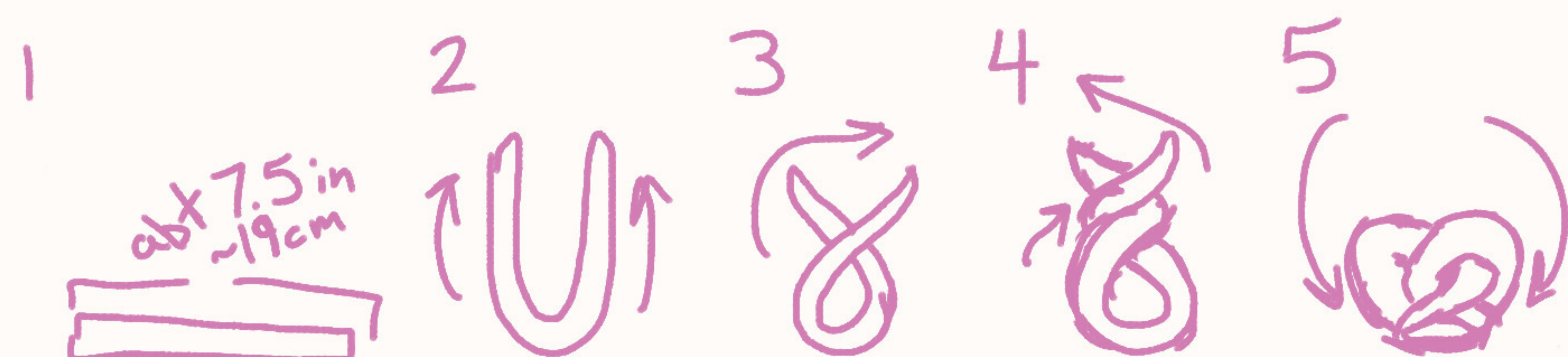
OPTIONAL DASHES

-cinnamon
-cloves
-anise
-allspice
-zest of 1 orange



preheat oven to 350°F. mix wine, sugar, and oil, then add salt, baking powder, vanilla extract, and spices or zest if desired. add flour one 1/2 cup at a time, mixing until blended. dough should be slightly sticky. on a lightly floured surface, roll dough into pencil shape, then twist into pretzel shape as shown. brush with egg wash and bake for 20 minutes.

how 2 do a pretzel



if u or a loved one have recently kicked the habit, CONGRATS!!! janey and i came up with this recipe 2 use up all the stuff im not drinkin anymore. 1 bottle = like 3 cups of wine so this is PERF 2 whip up b4 a massive tea party with all ur friends and relations and in-laws and carapacian neighborbuddies . . . or keep them ALL FOR URSELF and have enuff biscuit cookies to satiate the most ravenous of eldritch squiddlegods. dont take my word for it but theyre the BEST with orange marmalde & strong black tea—RL

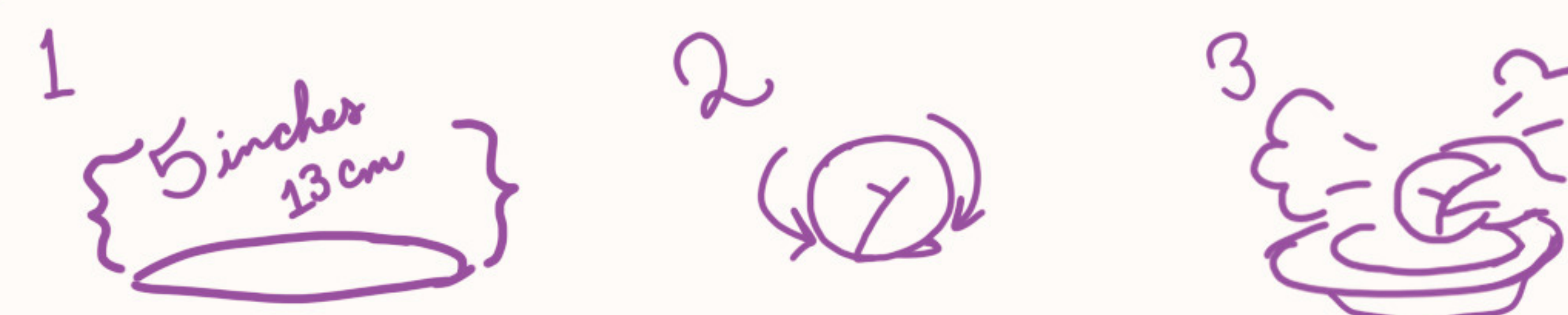
*marmalade

Rose's White Wine Cookies

1 cup dry white wine
1 cup sugar
2/3 cups oil
1/2 teaspoon salt
1 teaspoon baking powder
4 1/2 cups flour
1/2 teaspoon vanilla extract
2 teaspoons ground anise
1 lemon's worth of zest
1 dash allspice
Sugar for coating



Preheat the oven to 350°F. In a large bowl, mix wine, oil, sugar, anise, salt, vanilla, allspice, lemon zest, and baking powder. Add the flour in half-cup increments and mix until it is fully incorporated. The dough should be soft and moist. Transfer to a lightly floured surface and knead exactly ten times. Cut off a little dough at a time, roll into thick, five-inch-long cylinders, and bring the ends together to form a ring or circle. Coat all sides with sugar and place on a cookie sheet lined with baking paper. Bake for 25-30 minutes until slightly golden in color.



If you happen to have a surplus of white wine, this old-Earth recipe for ciambelle al vino will, when tripled, use up a full bottle and is sure to delight friends and guests. Jane was a wonderful help in workshopping the cookies and a consummate host to the ensuing (large) tea party. I may just have to knit her a sweater to show my appreciation . . .

—RL

P.S. The cookies pair well with white or green tea.





Jade and Roxy in:

DISAPPEARING

PUMPKIN
Pie

TG: okay so like I got your pie and all and i put it in the kitchen but like its gone

TG: n/m it was in my bedroom :3

TG: jadeeeeee what is goin on with this thing

GG: im sorry!!!!!!

i didnt think the pumpkins i used would affect the pie too

TG: argh it smells so good lemme have a biteeeee

TG: stupid pie messin with me

GG: I can make you a new one???? maybe ill just use store bought pumpkin instead of mine :((

TG: hell no

TG: you worked hard for those lil kins hold on

TG: jade

TG: jadeeeeeeee

GG: yes!!!!

TG: one of my neighbors took it off the windowsill can you believe this

TG: like in them old cartoons

TG: kinda funny lol

GG: I can give you the recipe if you want??? you could make your own!!! :(

TG: le siiiiiigh

TG: yeah okay ill make my own and ill send YOU some k

GG: yay!!!!!! :D sounds good here hold on ill send it over

gardenGnostic [GG] is typing...

Ingredients:

—Crust—

♥ 2 1 / 2 cups (315grams) of all purpose flour

♥ 1 tsp salt

♥ 6 tbs (85g) unsalted butter, chilled and cubed

♥ 2 / 3 (130g) vegetable shortening, chilled

♥ 1 1/2 cup (120ml) ice cold water

♥ 1 tsp cinnamon

optional: replace 20 ml of ice cold water with 20ml of carrot juice for a fun orange color to your dough!!!! (you can also use food coloring hehehehe)

— Pie filling —

♥ one can (15oz/425g) pumpkin puree

♥ 3 large eggs

♥ 1 and 1/4 cups (250g) packed light or dark brown sugar

♥ 1 tbs cornstarch

♥ 1/2 tsp salt

♥ 1 cup (240ml) heavy cream

♥ 1/4 cup (60ml) milk

♥ egg wash (1 beaten egg with 1 tbs milk!!!!)

Spice mix:

♦ 1/2 tsp ground cinnamon

♦ 1/4 tsp ground nutmeg

♦ 1/8 tsp ground cloves

♦ 1/8 tsp fresh ground black pepper



Instructions crust:

its very important that your ingredients are cold so you get the most flaky and buttery dough possible!! if you dont have time or are feeling lazy you can always use a store bought pastry but thats no fun so heres how you actually make your crust!!! hehehehe :D

1. start by whisking the flour and salt in a mixing bowl

2. next add your cubed butter and vegetable shortening, you can now use a fancy pastry cutter or a couple of forks or even your floured hands to cut the fats into the flour at this point your dough should look like coarse crumbs!! dont worry if your dough has a lot of blobs of fat!!! any that are bigger than pea sized should be cut down further but dont overwork your dough or it will become all gross!!!!

3. have a cup of ice water prepared and measure out 120ml from that to drizzle into the mixture!!! stir well after every one or two tablespoons you add until your dough forms large clumps because after this point you should transfer the dough to a generously floured work surface!!!!

4. the dough will be very crumbly but keep folding it until the fat is incorporated with the flour. if the dough is too dry try dipping your hands in the ice water and keep kneading. If its too sticky put a bit of flour on your hands and the dough and keep kneading!!!!!!

5. cut your dough in half and wrap in plastic wrap so you can refrigerate it for at least two hours and in the meantime ill tell you how to make the pie filling :D

TG: jaaaaaaaaaadey

TG: i finished the pie and its so good i made so many at once

TG: neighbors ate em all up

TG: was p much left with one

TG: so i sent it to you is it good

GG: roxy this is so yummy!!!!!! thank you :B

GG: i love the little leaves you added out of extra pie crust hehehehe

TG: rnt they soooooo cute

TG: yr so welcome

GG: when i visit again we could bake one together? :D

TG: totes omg ill have pumpkins prepared and all

GG: heheheheheh okay!!!!!! :3

Instructions pie filling:

☺

1. preheat your oven now to 375° F or 190°C

2. whether youre using store bought dough or the dough you made has chilled for at least two hours, roll it out to be about a quarter of an inch (5mm) thick and tuck it into a 9x2 inch-deep pie dish, leaving the edges a bit thicker than the bottom!!! brush only the edges with your egg wash.

3. now you should pre-bake your dough!!!! that means you need to line your pie crust with crumpled up parchment paper which youll weigh down with some dry beans!!!! or if youre real fancy you can use actual pie weights but who besides jone even owns those... bake this in the oven for about 10 minutes and then take it out and remove the parchment paper and beans. now poke a few holes into the bottom with a fork (lightly dont be a brute!!!!!!) so you let out steam. Add the pie crust back to the oven for another 7 minutes or until the bottom gets juuuuuust a little brown

4. meanwhile you can make the pie filling!!!! whisk your pumpkin (if its not poofed away to the ether yet) with the three eggs and brown sugar together. Then you will add your cornstarch, salt, spice mix, heavy cream, and milk and whisk until everything is well combined!!!! (now you can absolutely be a bit of a brute!!!!)

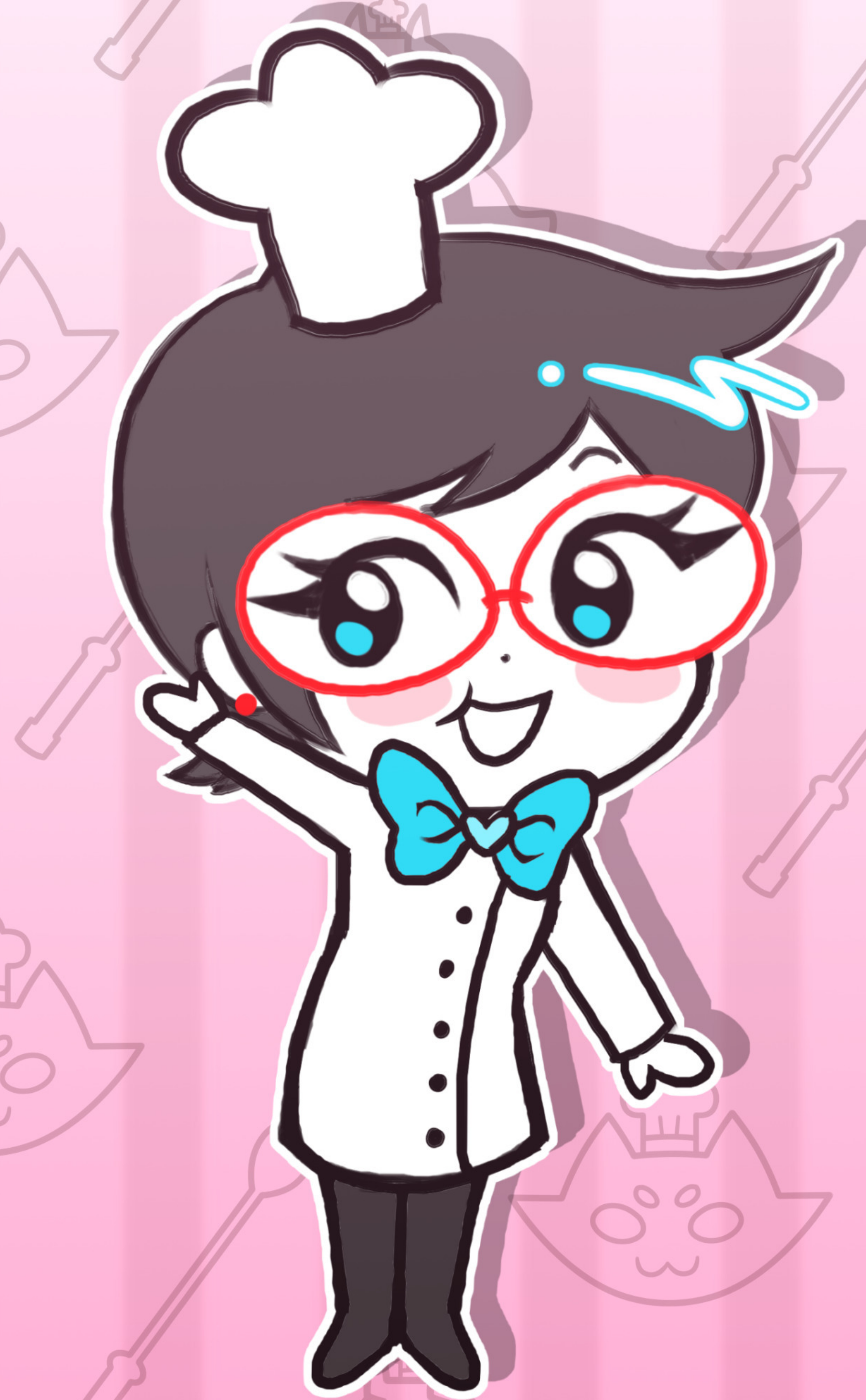
5. add the filling to the warm crust about 3/4 of the way and bake for 50-60 minutes. after about 25-30 minutes of baking you should cover the rim of the pie crust with some aluminum foil so the crust doesnt burn and get all dry and nasty!!! once youve reached minute 45, check on your pie in 5 minute intervals to make sure you dont overbake it!!!! the center should be just a little wobbly still, dont worry this will set!!

6. put your pie on a cooling rack and let it sit and set for three hours before you add any decorations!! you can make some pretty pumpkin leaves and stems and swirls with the leftover pie crust for example :D once cooled you can serve it with...

where did my pie go :(((



where doing it man

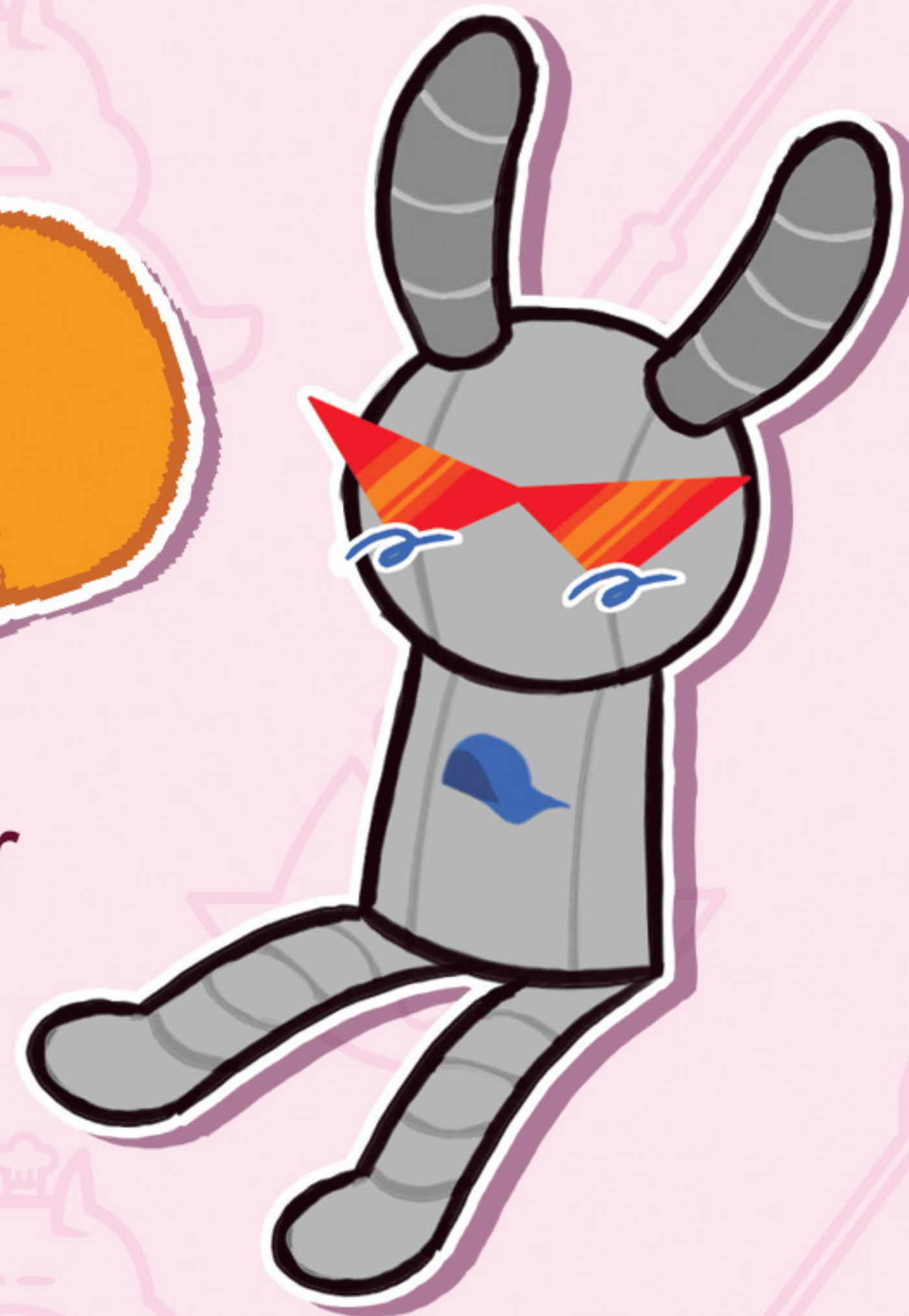


where MAKING THIS HAPEN

Jane and Roxy's Pumpkin Birthday Cake

Cake Ingredients

- 3 cups self-rising flour
- 1 1/2 cup sugar
- 3 eggs
- 2 cups pumpkin puree
- 2 teaspoons cinnamon powder
- 2 teaspoons salt
- 2 teaspoons baking powder
- 1 cup water
- 3 tablespoons margarine



Frosting Ingredients

janey says 2 use the batterwitchs frosting stuffs but.....

i read that 4 egg whites
and a cup of
powdered sugar
stirred 2gether works
as frosting too



k lets get busay

Instructions

Pour the sugar, cinnamon powder and baking powder in a bowl and mix them together. Add margarine and beat them together! :B

Add the eggs and pumpkin puree to the mix and stir using a handheld or stand mixer fitted with a whisk attachment.

When the mixture is smooth enough, add 1/2 cup of water and a cup of self-rising flour. Keep stirring until it's smooth again and add then add the other 1/2 cup of water. Little by little, add the rest of the flour until it's all in and the mixture looks smooth..

Grease and flour a cake pan. Pour the mix and preheat the oven to aprox. 350°F. You will know it's ready if a toothpick inserted into the center comes out clean.

Hoo hoo! All that is left now is to decorate your cake! You already know which icing to use. :B





Jane and Dirk's Classic Chocolate Chip Cookies



tools needed:

Hell fucking yes.
Language!

- Mixing bowl large enough to hold all ingredients.
- Measuring cups.
- Measuring spoons. > BC brand, of course! :B
- Spatula or fork to mix with.
- Non-stick baking sheet pan or a roll of wax paper on a normal baking sheet pan.
- Cookie scooper or a fork.



recipe:



- 2 sticks of butter, salted or unsalted!
- 2 regular sized eggs
- 1/2 cup of cane/white sugar
- 1/2 cup of brown sugar
- 1 teaspoon of baking soda*
- "1 teaspoon" of vanilla extract
- 1/2 teaspoon of salt, if butter is unsalted
- 2 cups of all-purpose flour
- 2 cups of chocolate chips! :B

Keep track.



Mise en place:

French.

"To get your shit together"



step 1

Preheat oven to 325°.

Switch nothing in it!

step 2

Soften, NOT MELT, your butter!



step 3

Add eggs, mix well with the butter.

In the microwave.

step 5

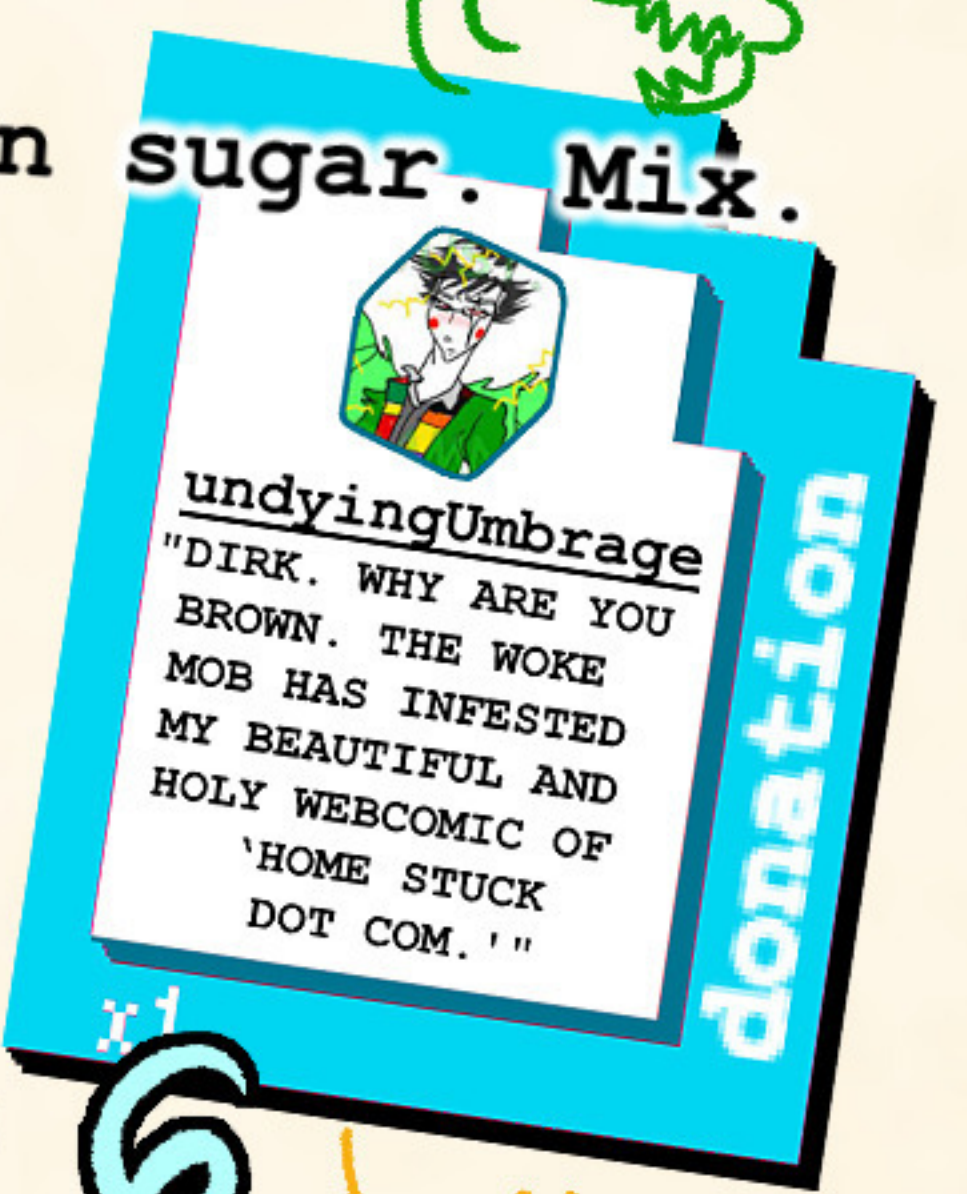


Add baking soda and vanilla extract.

Very important!
Salted butter: don't add any salt.
Unsalted butter, add salt!

step 4

Add in white and brown sugar. Mix.



step 6

Add flour, one cup at a time



step 7

Add chocolate chips, one cup at a time. Scrape the bowl, evenly mix them in so each cookie scoop has a balanced amount of chocolate chips!



HAIII GAMERZ step 8

Use the cookie scooper/a fork to drop balls of dough onto your sheet pan.

step 9

the gvy!!!

Bake on the center oven rack for 12 minutes, or at least until the edges of the center cookies are browned. Bake for longer if you desire crunchier cookies.

and finally... Hooray!

Turn on the oven light to watch them bake, and let them cool for five minutes before eating them with a glass of milk.

Enjoy.



SLIMER SUPREME SODA

this is the slimer shitting into the soda
if you wanted to know
okay awesome

INGREDIENTS:

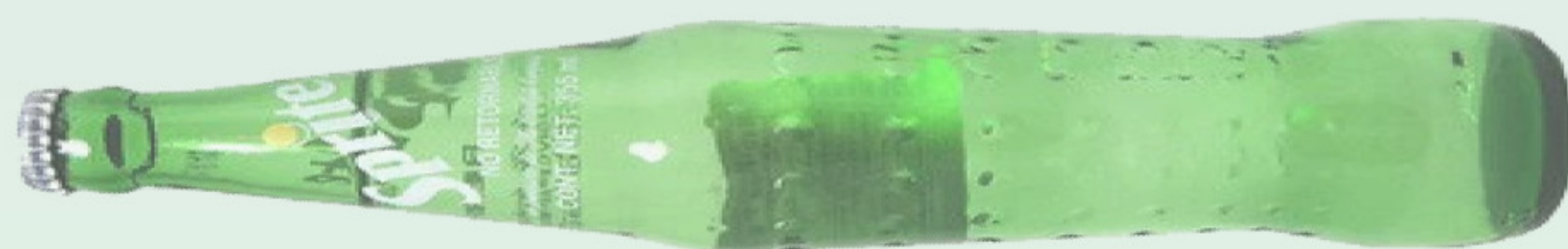
- Mountain Dew
Voltage



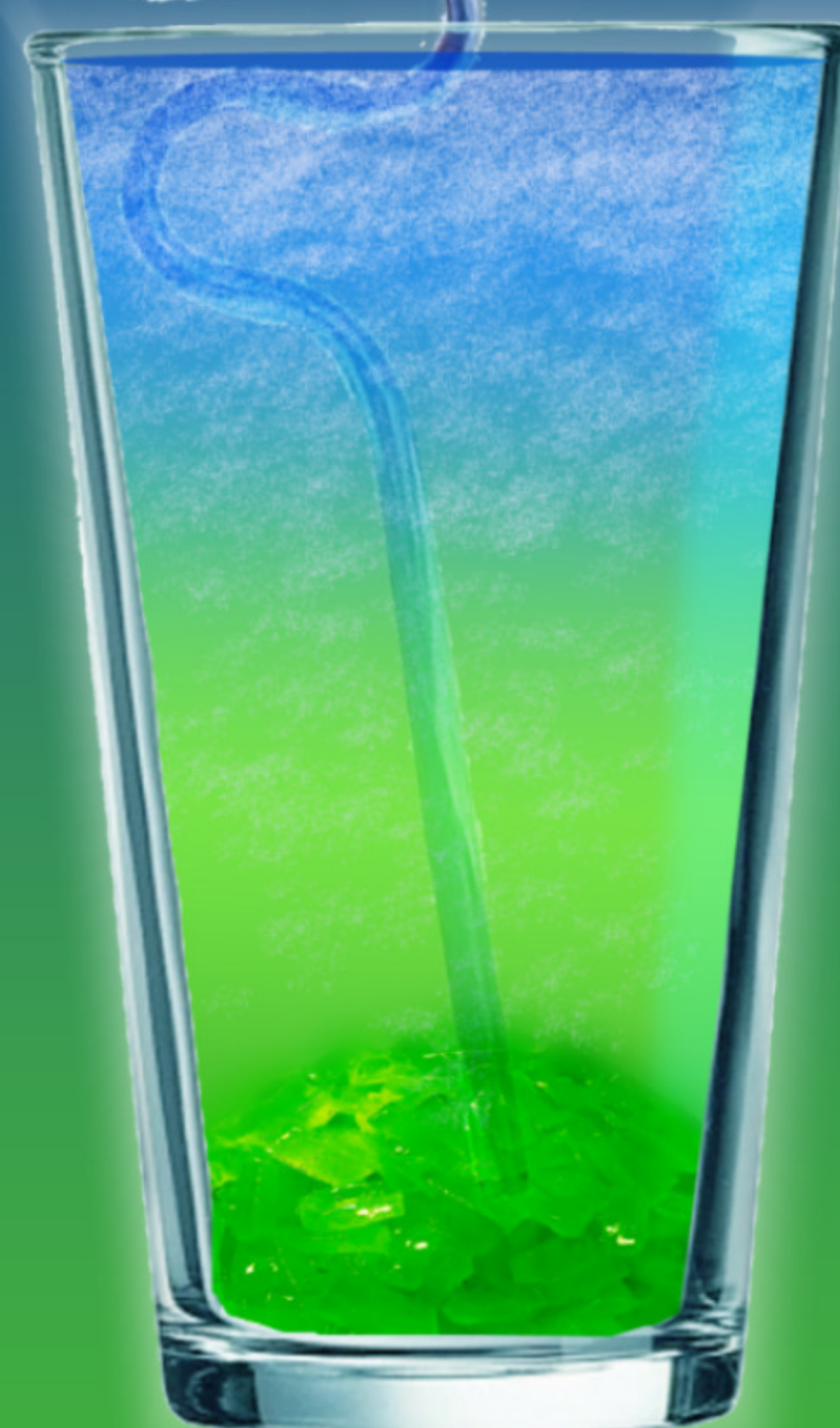
- Fanta Green
Apple



- Sprite



- Green Lychee



RECIPE:

1. Grab your favorite cup
2. Pour the Fanta, Sprite, and Mountain Dew into the cup in that order
3. Scoop in the lychee
4. Stir together and enjoy

poor john :(this is the timeline
where he got possessed by the
slimer! poor guy...

i think... i
think this is
what HE wants



pour one out
for the homie
rip my man





Penis Ovi'ja Pancakes

YOUTH ROLL

--- We' ll be back in one moment. ---

[illegible]

After putting the pan on a medium heat and oiling it so the batter doesn't stick, pour the batter into the pan as big as you would like your pancakes. Bubbles will start to form over the course of 1-2 minutes, once most of them have popped, the cake is ready to be flipped. Wait another 1-2 minutes and remove from the pan, the pancakes should be done. Repeat until you have used all your batter, then top and serve with syrup and whatever else, however you prefer.



D --> Equius's E%quisite Salad

Ingredients

- D -->Lettuce or leafy greens of choice, as much as needed.
- D -->You can add multiple as well, no need to limit yourself.
- D -->Green onions, as much as wanted.
- D -->Tomatoes, as much as wanted.
- D -->Carrots, as much as wanted.
- D -->Cucumber, as much as wanted.
- D -->Peppers, as many as you want.
- D -->Nuts, whatever kind you prefer, as many as you would like.
- D -->Croutons, as much as you want.
- D -->Prefered cheese, as much as you like.
- D -->Dressing of choice



--CURRENT centaursTesticle [CCT] RIGHT NOW opened memo on board BOMBASTIC BAKING BONANZA--

D --> You can make as many servings of this salad as you want, just put in as many of the ingredients as you think you will need for multiple guests, and it's easy to add more if you miscalculate. Also, be sure not to turn your ingredients into a pulp when you pick them up. Always moderate your strength carefully as mush does not make for an adequate salad.

D --> First make sure to wash off all of your vegetables, then take as many leaves of the lettuce and other leafy greens as you want and cut them up to your preferred size for salads.

D --> You can cut up as much of the other vegetables as you want in your salad, and if you are making it for others, make sure to keep their preferences in mind as well as it would be e%tremely impolite to offer them a dish they do not enjoy. I personally enjoy lots of ònions in the salad, but my lusus likes his with lots of tomato and peppers which I am not quite so fond of.

D --> Speaking of, you can either use the tiny tomatoes whole or cut in half, or regular tomatoes cubed or sliced multiple ways to create smaller pieces. I personally would STRONGLY suggest shredding the carrot with your meal block shredding t001 rather than cutting it up. The same goes for the cheese.

D --> The nuts, if you add them, should be thoroughly crushed, add some important protein, and then you can top it with them and the croutons. Once you do those, add your dressing of choice in as much quantity as you prefer, (though perhaps not too e%cessive as I have watched a certain moirail of mine drench the salad I've offered her, leaving it more of a soup then a salad which is just not healthy at all!) After that your salad is complete.

--centaursTesticle [CT] has gone idle --

2ollux "giirl" diinner

- frozen hotpocket
- miicrowave



2tep 1: go two your frozen hunger trunk and retriieve your hot pocket2. ii would 2ugge2t ju2t one but, eh. eat a2 many a2 you want. iit'2 not my problem.

2tep 2: put iit iin the miicrowave for however long the box 2ay2.

2tep 3: when iit beep2 iit wiill be iincrediibly hot, but done! have fun wiith that one ii gue22.

C4PT0R'5 C4T45TR0PH1C M1ND H0N3Y AND L3M0N OV3RN1GH7 0AT5

R3C1P3

OAT b453:

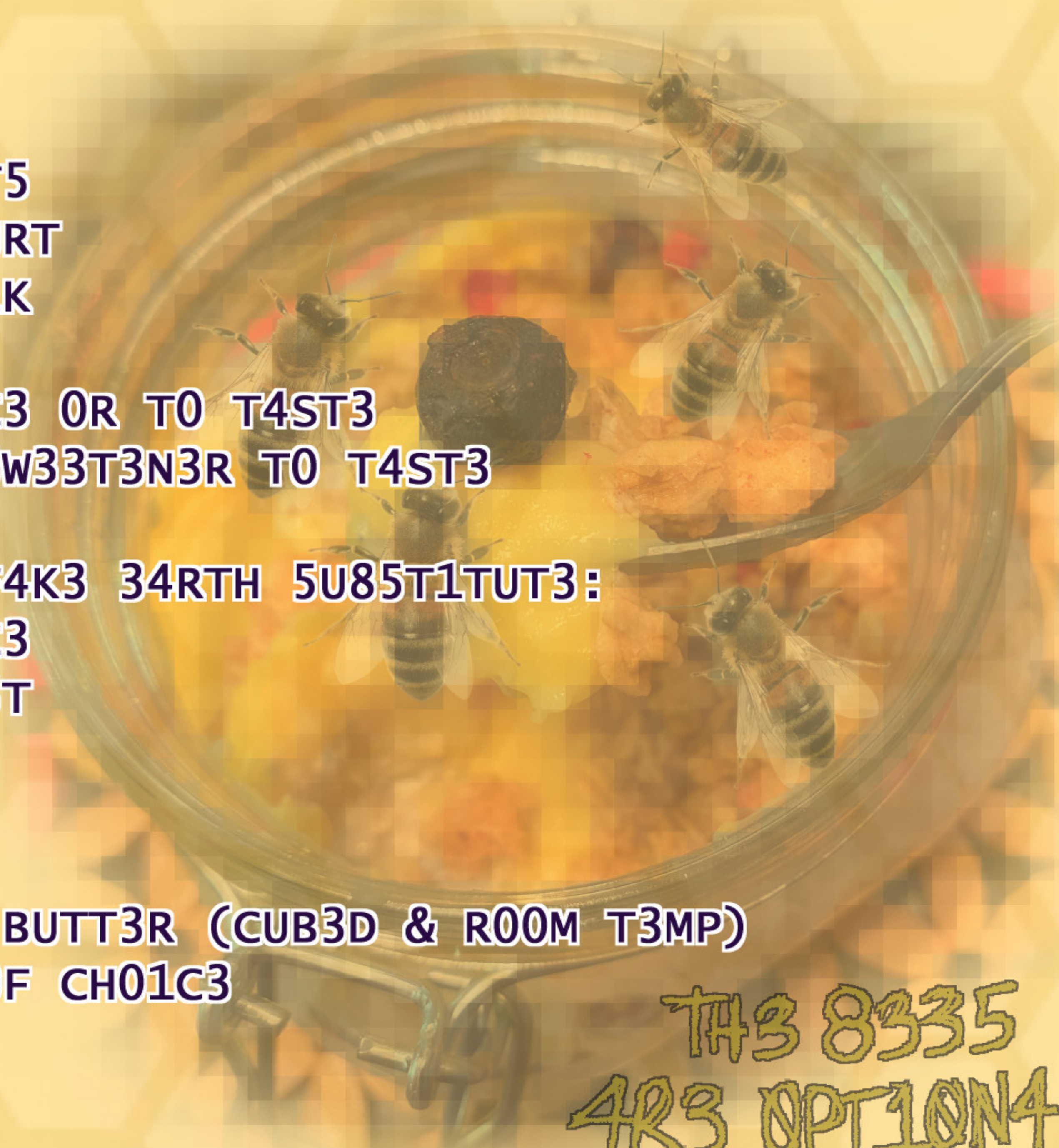
- 1/2 CUP ROLL3D 0AT5
- 1/4 CUP GR33K Y0GURT
- 1/2 CUP 4LM0ND M1LK
- 1/2 T5P V4N1LL4
- 1/2 T5P L3M0N JU1C3 OR T0 T4ST3
- 1/2 T5P H0N3Y OR 5W33T3N3R T0 T4ST3

H0N3Y L3M0N CURD/ F4K3 34RTH 5U85T1TUT3:

- 1/3 CUP L3M0N JU1C3
- 1/2 TB5P L3M0N Z35T
- 1 3GG
- 2 3GG Y0LK5
- 1/6 CUP H0N3Y
- 2 TB5P UNS4LT3D BUTT3R (CUB3D & ROOM T3MP)
- TOP W1TH GR4N0L4 0F CH01C3

M4T3R14L5

- CULL1NG B04RD & KN1F3
- M1X1NG B0WL
- C1TRU5 5QU33Z1NG D3V1C3
- 5M4LL P0T
- J4R.



T43 8335
4R3 OPT10N4L.



PR0 G4M3R

T1P:

L3FT0V3R CURD
C4N B3 V53D FOR
D3553RT5, Y0GURT,
P4NC4K35, OR 3V3N 4
V1N41GR3TT3.

DIIRECTIION5

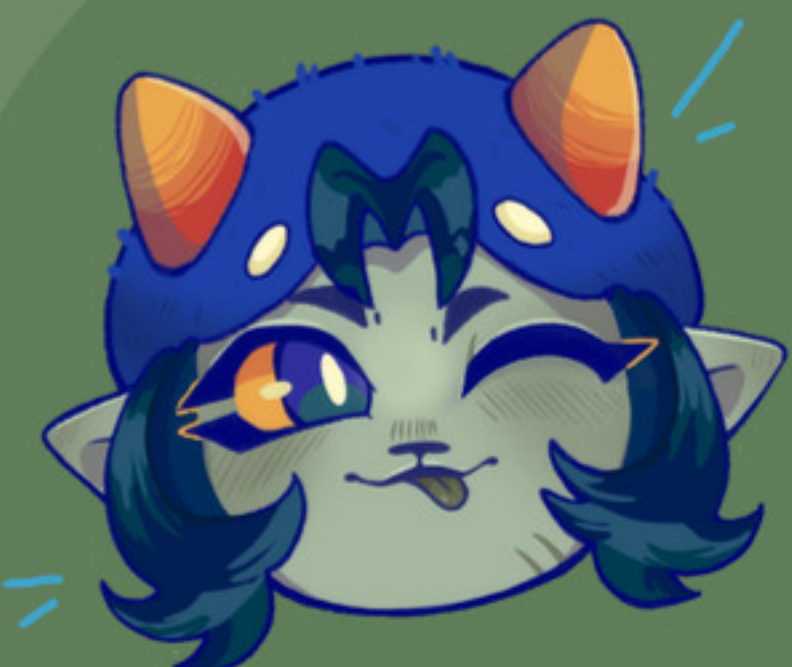
LET2 2TART WIITH THE CURD:

1. Starting with the curd, you'll need about two large lemons to get the right amount of juice and zest. After juicing and zesting the lemons, set them aside.
2. In a medium mixing bowl, combine cubed butter and honey. If you have a handheld or stand mixer, start on a low speed and work up to higher speeds until mixture is fluffy.
3. When the mixture is fluffy, slowly add egg yolks and eggs, then lemon juice and zest (it may have a curdled appearance, but it's nothing to worry about).
4. After everything is combined, pour the mixture into a medium-sized saucepan and cook over medium-low heat while stirring constantly with a rubber spatula or wooden spoon.
5. Once the mixture starts to look smooth and shiny (about 10-20 min) slowly increase the heat to medium, cooking until the mixture has thickened. Once it begins to boil, cook for about 15 more seconds, stirring constantly, then remove from heat. The curd will thicken as it cools.
6. Let the curd cool then transfer into an airtight container. You'll have more than you'll need! It can be stored in the fridge for a week or the freezer for up to 2 months.

NOW WE CAN A2ZEMBLE THE OATS:

7. Combine all oat ingredients in a glass jar or other airtight container (refrain from pouring the curd in now- it will sink to the bottom!) and refrigerate overnight.
8. In the morning, top your oats with as much curd as you'd like, along with a granola of choice for extra crunch. NOW FEAST!!!!





NEPETA'S MYSTERY MEAT STEW

INGREDIENTS

- 2 lbs cubed fresh kill (or beef)
- 2 medium sized onions, diced
- 4+ cloves of garlic, minced
- 3 tbs tomato paste
- 1 cup dry wine
- 2 cups beef broth
- 1-2 Bay leaves
- 1 tbs worcestershire sauce
- 3 to 4 large carrots, cubed
- 1 lbs potatoes cubed
- 1 cup frozen peas
- 1 head of broccoli



SPICE MIX

- 1 1/2 tsp sea salt
- 1 tsp dried crushed rosemary
- 1 tsp dried thyme
- 1 tsp dried marjoram
- 1 tsp paprika
- 1/2 tsp black pepper



INSTRUCTIONS

AC: :33 << "ac starts by combining all the spices. in a large pot she heats up the oil then adds half of the meat. she then sprinkles 1/4 of spice mix and sautes until the meat is browned. ac repeats with the other half of the meat!"

AC: :33 << "make sure you have more spice mix left over!"

AC: :33 << "ac proceeds to add a little more oil and sautes the onions and garlic. once beasted (softened) she adds the tomato paste and stirs vigorously!"

AC: :33 << "ac splashes the red wine into the pot and brings everything to a boil. she adds the broth, sauce, remaining spice mix, bay leaves, and most importantly the meat plus all its yummy juices! she now reduces the heat to low, covers it, and lets it simmer for 1 1/2 long long hours!"



TIP!

i never measure any of my spices, so you can measure with your heart! you can also add pretty much any other veggies or even beans for a more filling meal! for a vegan option, you can substitute the beef with firm tofu :33c

serve with sour cream, trust me! :33



AC: :33<< "ac plops all the yummy veggies into the stew and brings it all back up to a boil!"

AC: :33<< "ac perches nearby as she waits for the stew to finish cooking for another 30-40 minutes"

AC: :33<< "ac finished the stew by adding the peas and broccoli and waits another painstaking 10 minutes for the yummy stew!"

AC: :33<< "theres a leaf in my soup :((

GA: you have to toss that!!!!

GA: nooo nepeta dont eat that!!!!!!

Ganzee's Sopor Pie



Ingredients

- 1 170 G CAKE PAN.
- 2 CUPS OF VANILLA COOKIES.
- 1/4 CUP OF BUTTER.
- 1/2 CUP OF CONDENSED MILK
- 1/2 CUP CREAM CHEESE.
- 1 PACKET OF LIME-FLAVORED GELATIN.

RECIPE

FIRST, CRUSH THE COOKIES IN A BLENDER AND PUT THEM IN A BOWL. THEN, MELT THE BUTTER, POUR IT INTO THE CRUSHED COOKIES AND MIX THEM UNTIL WELL INCORPORATED. ONCE DONE, PLACE THE MIXTURE IN THE PIE MOLD AND SPREAD EVENLY UNTIL IT FLATTENS TO FORM THE BASE. REFRIGERATE AND LET IT REST FOR 30 MINUTES.

FOR THE FILLING, FIRST PREPARE THE PACKET OF GELATINE BY BOILING 2 CUPS OF WATER IN A POT. INCORPORATE THE GELATINE AND MIX IT UNTIL WELL DISSOLVED. AFTER DOING SO, POUR TWO CUPS OF COLD WATER INTO THE MIXTURE, THEN SEPARATE IT BETWEEN TWO SEPARATE CONTAINERS WITH HALF THE MIXTURE EACH.

ONCE DONE, PUT THE CREAM CHEESE, THE CONDENSED MILK AND ONE HALF OF THE GELATIN MIXTURE IN THE BLENDER, THEN BLEND IT ON LOW FOR 3 MINUTES OR UNTIL THOROUGHLY MIXED.

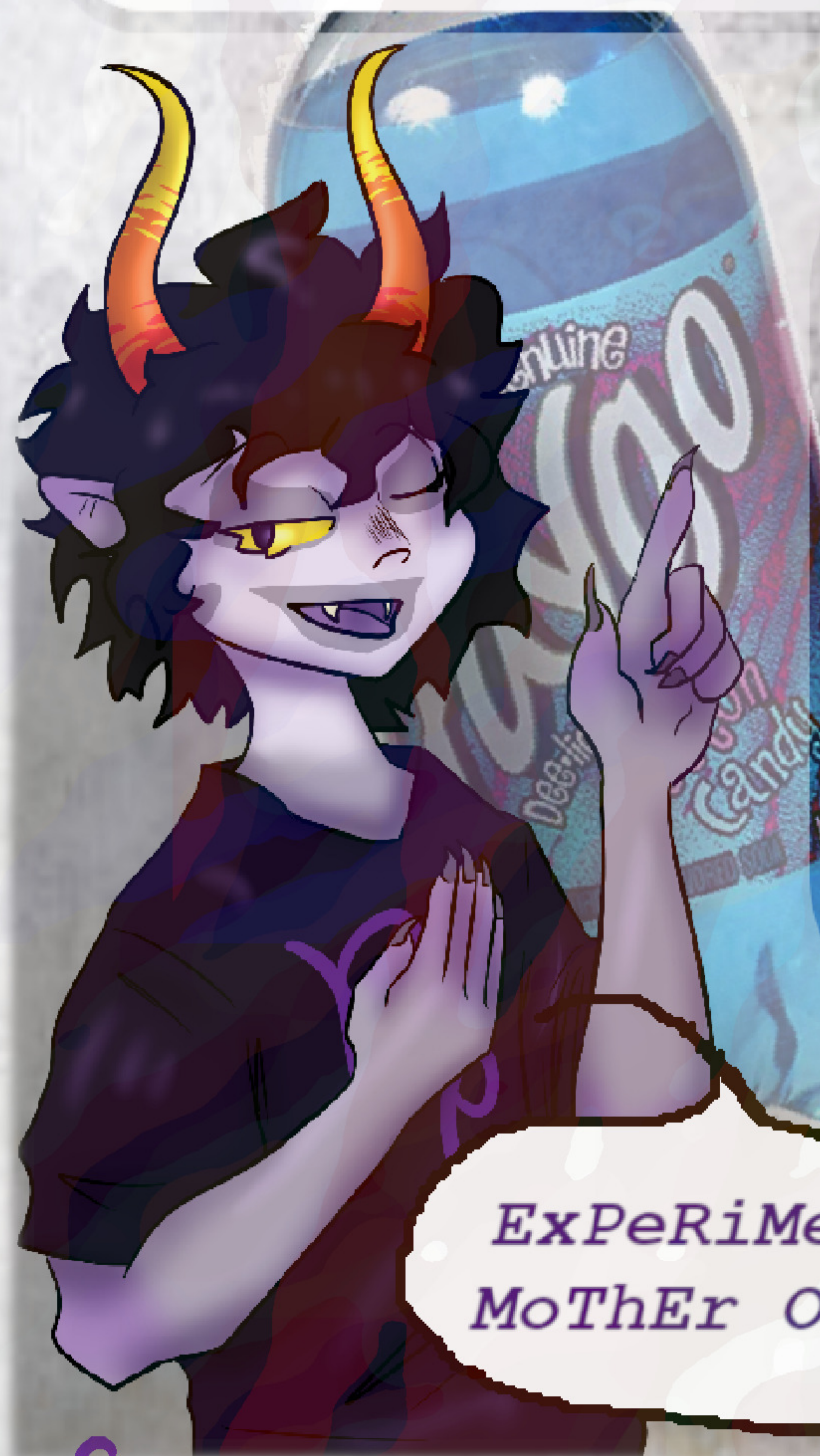
TO ASSEMBLE THE PIE, TAKE OUT THE PREVIOUSLY CHILLED BASE AND POUR IN THE FILLING MIXTURE. PLACE IT BACK IN THE FRIDGE AND LEAVE IT FOR 1 HOUR FOR IT TO SET. ONCE THE FILLING HAS SET, TAKE OUT THE PIE AND POUR THE REMAINING HALF OF THE GELATINE MIXTURE ON TOP AND RETURN IT TO THE FRIDGE, LEAVING IT TO SET AGAIN FOR 30 MINUTES THIS TIME.

ONCE DONE, TAKE IT OUT OF THE FRIDGE, PLATE AND SERVE IT. YOU CAN ALSO DECORATE IT WITH WHIPPED CREAM ON TOP! :D)



Gamzee's Hangover-Tastic Faygo Cocktail

These indulgent delights are a winner at any party where there are people worth spending any time with. This cocktail represents the finest in purpleblood cuisine as well as the height of Alternian class from a once-noble race of murdering insanity-ridden bugmen. Three variations on the drink are offered, and it is our sincerest hope that we put the "cock" in "cocktail."



Tools needed:
-Solo Cup
(Red Preferred)
-Finger
(To Stir)
-Crazy Straw
(Not Optional)

*ExPeRiMeNtAtIoN iS tHe
MoThEr Of MiRaClEs :o)*

Gamzee's Hangover-Tastic Faygo Cocktail

Recipe [Version 1] - Creme De La Creme:

- Vodka 2 oz
- Faygo Cream Soda Flavor 7 oz

Instructions:

Pour first the 2 oz of vodka, then the 7 oz of soda.

The classic red solo cup is precisely eighteen ounces, meaning the cocktail will occupy one-half of the cup's volume. Garnish with a crazy straw.

A simple take on an old classic.



Recipe [Version 2] - Nuclear Blue Tastebud Blast:

- Vodka 2 oz
- Blue Curaco Syrup 1 oz
- Faygo Cotton Candy Flavor 6 oz

Instructions:

Pump one oz Blue Curaco syrup, then add 2 oz vodka. Add Faygo Cotton Candy while swirling the mixture to mix. Garnish with a crazy straw. The bitter orange flavor contrasts with the syrupy-sweet Faygo.



Recipe [Version 3] - Sopor-Green Electric Hellfire:

- Vodka 2 oz
- Green apple syrup 1 oz
- Lemonade 3 oz
- Faygo Moon Mist 3 oz

Instructions:

Pump one oz green apple syrup, then add 2 oz vodka.

Mix in Lemonade and Moon Mist while swirling the mixture to mix. Garnish with a crazy straw and a lime wedge.

Not for the faint of heart, this electric blast of pure fucked up Faygo madness will surely be your jokerfication.

Condiser adding 2 oz Rum and 6 additional oz of soda for a new twist on this classic favorite.



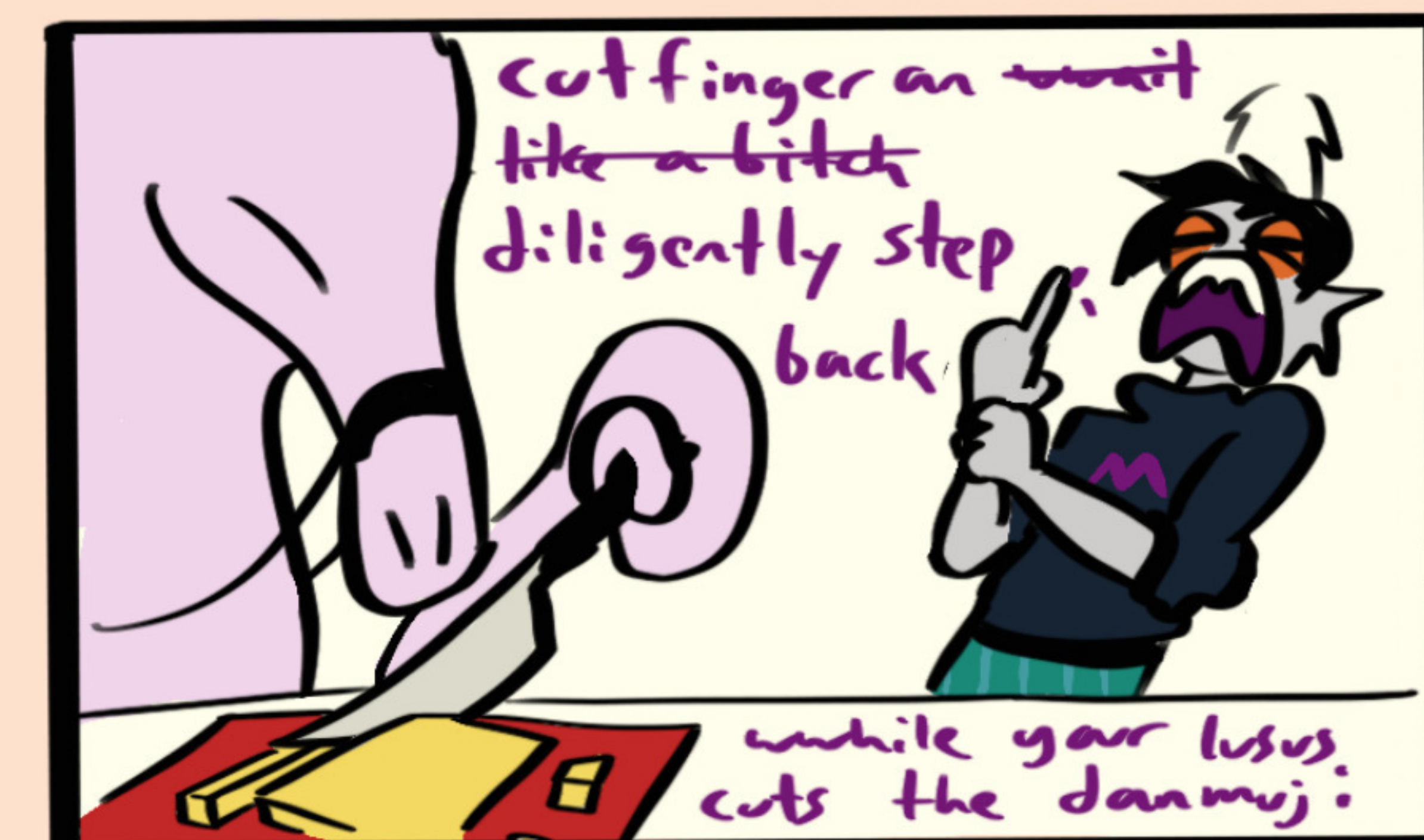
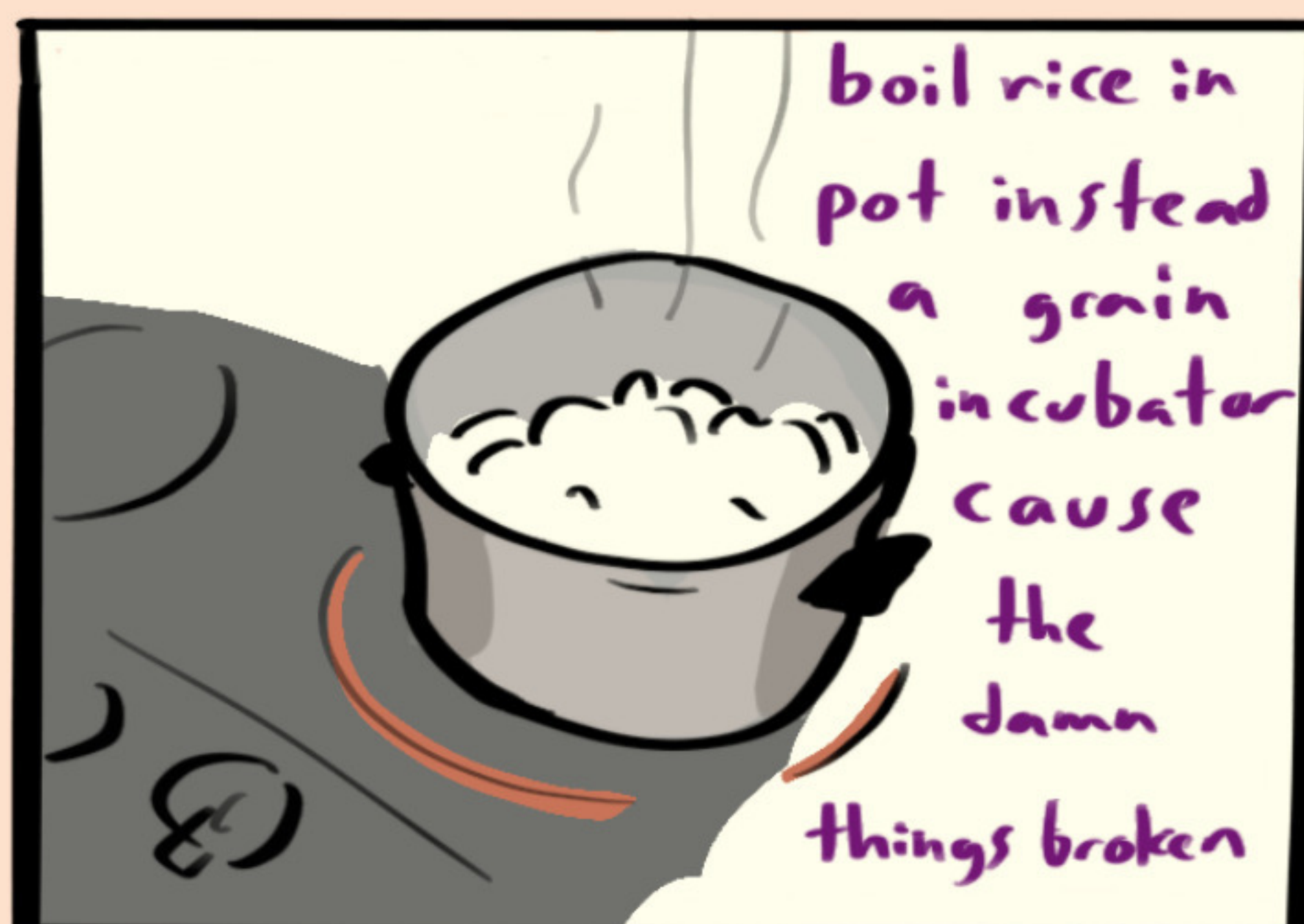
eridan's modified Gimbap

for gastrointestinally inferior landdwellers

oftentimes in life you find yourself situated in a wway wwhere youvve got to make concessions im not typically in the habit a concedin anything but here wwe fuckin are i guess so heres a recipe for if your moirail invvites a bunch a filth suckin dirtlovvers ovver for a picnic on your owwn goddamn strip a shoreline and they cant digest the superior aquatic ingredients youre typically putting in your gimbap so noww youvve got to find substitutions so your moirail doesnt pitch a fit and scream at you for not bein inclusivve of a bunch a plebs beloww both a your stations

ingredients:

- 4 cups rice
- 5 seaweed sheets
- 1 carrot (large)
- 5 strips a danmuji (daikon)
- 9 oz spinach (blanched)
- 1 cucumber
- 2 garlic cloves
- 1/4 tsp salt (kosher)
- 2 tsp sesame oil
- vegetable oil
- 9 oz ham/spam



Her Imperial Cookie Sandwiches

For The Cookie

- 20 tablespoons unsalted butter (room temperature)
- 3/4 cup golden brown sugar (packed)
- 1 large egg yolk (room temperature)
- 1 teaspoon real vanilla extract
- 2 cups all-purpose flour
- 1/4 cup unsweetened dutch-process cocoa powder (sifted)
- 1/2 teaspoon baking powder
- 1/2 teaspoon sea salt

For the Buttercream

- 1 cup raspberries (fresh or frozen)
- 3 tablespoons granulated sugar
- 3 cups confectioners' sugar
- 4 tablespoons unsalted butter (room temperature)
- 1 tsp vanilla extract

Required Tools

- Electric mixer
- Small saucepan
- Large and small bowl
- Whisk
- Rolling pin
- Silicone spatula (opt.)
- Piping bag/tips
- Parchment paper
- Plastic wrap



INSTRUCTIONS:

- mix butter and brown sugar in ur stand mixer on medium
- hand whisk egg yolk and vanilla extract for 2 mins til blended

- get a medium bowl and start mixin flour, cocoa powder and sea salt
- add everyfin to your butter mixture until blended

- split ur dough into two chunks an shape em each into disks
- wrap em up tight in plastic wrap and stash in ur fridge for 30-40 mins to rest

*make shore the
doughs soft so that
it rolls w/o cracking,
but cool so its
not too sticky!*

- let dough sit for 10 mins or longer to soften
- lightly coat ur table and dough in cocoa powder
- wrap the rolling pin in parchment paper and roll the dough to 1/4 inch thickness

- preheat ur oven to 350 F and cover two bakin sheets in parchment paper
- cut all the 1.5 inch cookies u can and place em on ur bakin sheet

- make shore theres aboat 1 inch between each one, and then repeat for ur other batch of dough

- toss em back in the fridge for 20 mins
- take em strait to the oven right away for 9 minnows
- DO NAUT overcook these

- for ur buttercream put the raspberries sugar and water in a small saucepan over medium heat
- stir til thick AF
- take ur pot and strain juice thru a fine mesh strainer into a small bowl
- stick in the fridge for 30-40 mins til cool

- place ur butter and vanilla in ur stand mixer and beat til pale and creamy
- put conchfectioners sugar in 1/2 cup at a time, mixin at low til fully incorporated
- speed up to medium high and keep mixin til light and fluffy
- then just add half ur raspberry puree to the mixture

- beat frosting on high for a minnow til light and fluffy
- stick ur buttercream in a piping bag
- pipe a swirl onto onna ur cookies and then gently press anotha one onto it to form the sandwich

- for the drizzle, melt white chocolate in saucepan then mix in drops of red food coloring in til your color is properly regal 38)

when ya all done go ahead and pipe YOUR RIG)(TFUL -EMPR-ESS-ES sign on each cookie with a round piping tip!



Skylla Koriga's Down-Hive Grubless Grub Chili

Ain't no secrets here - just a good mix of seasoning and a flavor heavy on peppers for a chili that's as spicy and bright as an Alternia sunrise. It's so good it'll make yyou wanna slap yyour lusus!

If yy'all want it less spicy, skip the habaneros and put in poblano peppers for the jalapenos. If yyou want a smoother chili, yyou can blend with a stick blender before addin' the beans.

Ingredients:

- 3 cans (14 oz) beans (black, white, red)
- 5-6 jalapeno peppers
- 1 habanero pepper (2 if yyou're brave!)
- 1 large onion (white or sweet)
- 2 cans Rotel tomatoes or equivalent (diced tomatoes with jalapenos)
- 3 Tbsp cumin powder
- 3 Tbsp chili powder

- 1 Tbsp paprika
- 1 Tbsp cayenne pepper powder
- 1/2 Tbsp black pepper
- 3 tsp salt
- 2 tsp MSG (optional)
- 1 cup water (omit if blending chili)
- 2 Tbsp red or white wine vinegar
- 3 Tbsp neutral oil (canola, vegetable, etc.)

Drain and rinse the beans in a colander and set that aside. Then dice yy'all's onions and pepper and put 'em in a bowl - Ladyy, stop tryyin' to get the damn pepper that'll burn the tip off yyour snout!

Mix the cumin, chili powder, paprika, cayenne, and black pepper together in a bowl.

Take yy'all's dutch oven and heat the oil until it gets nice 'n hot, then fry up them onions and pepper til they're soft. Add the spices from yyour bowl and stir that around another five minutes until it's all mixed together.

Add yy'all's tomatoes - Ladyy, get yyour damn paws off the stove - and blend it if yy'all want. Then add the beans, salt, and MSG. Stir it all up, and simmer it over low heat an hour to an hour and a half.

Take it off the heat, stir, and add the vinegar. Let that sit 15 minutes and keep yy'all's lusus outta it until it's ready to serve with chips, cheese, and sour cream as yy'all want!



PEAK

THE COOKING UTENSIL
OF A TRUE
HASHTAG ALPHA MALE
GAMER CHAD

KISS
the
COOK

BITCH

RIPPED MY
APRON...

TO AVOID
LOOKING
GAY!!!!

TAKE NOTES, MOTHERFUCKERS

CALIBORN'S SUPERIOR "MEAT CHuNK" DIRTY RICE

INGREDIENTS

- 1 TBSP BUTTER.
- 1 WHOLE WHITE EARTH ONION.
- 3 HUMAN EARTH SHALLOTS.
- 6 CLOVES OF GARLIC. (OR MORE. IF YOU'RE NOT A COWARD.)
- 1 GREEN BELL PEPPER. (INFERIOR.)
- 1 RED BELL PEPPER. (SUPERIOR.)
- 1 POUND OF HUMAN EARTH "BEEF" CHUCK. (ANY RED MEAT. WILL WORK. BUT BEWARE STRONGER FLAVOURS DO NOT uSURP AND PREDOMINATE. OVER THE MORE FRAIL AND "DELICATE." FLAVOURS.)
- 4-6 CUPS OF PRE-COOKED RICE. IT DOESN'T MATTER WHAT KIND.
- SALT. PEPPER. GARLIC POWDER. CAYENNE PEPPER. TO TASTE.

INSTRUCTIONS:

1.) PREPARE YOUR RICE. uSING YOUR uSuAL METHOD. WHEN IT IS FINISHED, BEGIN NEXT STEPS.

2.) AQuIRE YOURSELF. THE LARGEST FuCKING POT IN YOUR KITCHEN. PREFERABLY. A DuTCH OVEN.

3.) BEGIN HEATING THE POT AND THE BUTTER. OVER MEdIuM HEAT. WHILE YOU CHOP THE ONION. SHALLOT. PEPPERS. AND GARLIC. ONCE THE BUTTER BEGINS TO MAKE DELIGHTFuL SIZZLING NOISES. PUT YOUR SHIT IN THERE.

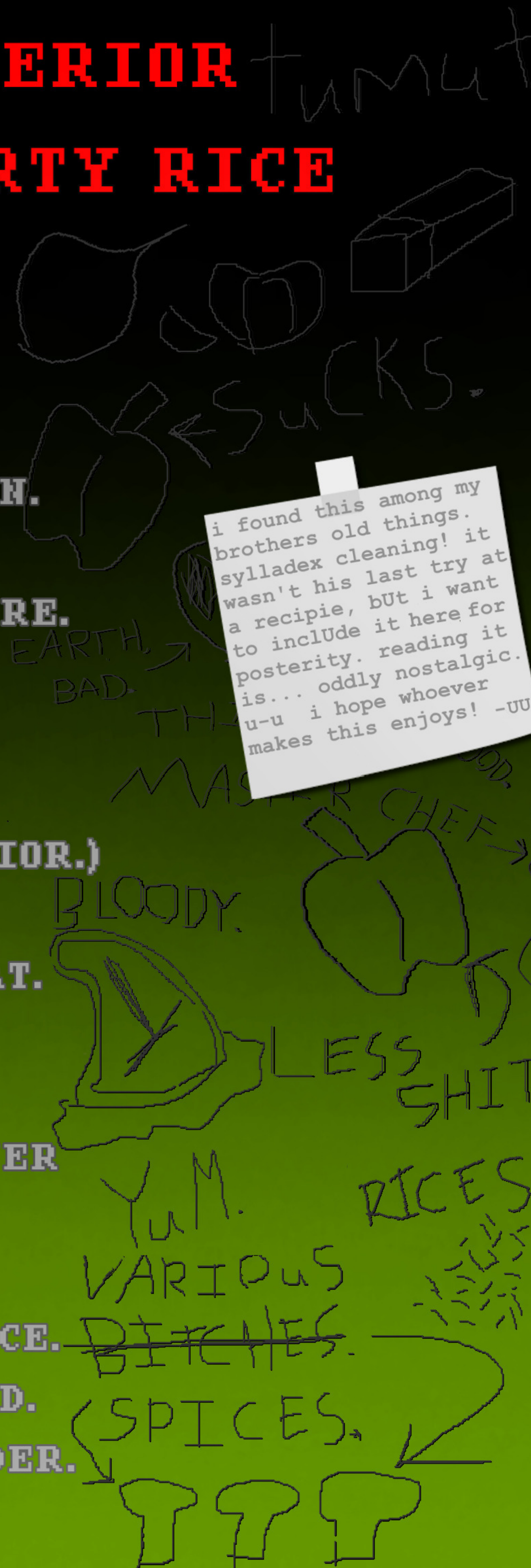
4.) WHEN THE ONIONS BECOME TRANSLuCENT LITTLE BITCHES. THAT MEANS THEY ARE COOKED. YOU INEPT COOKBOOK uSER. AS SuCH. YOU MAY NOW ADD THE MEAT TO BROWN IT.

5.) WHEN THE MEAT IS SUFFICIENTLY BROWNED. AND HAS A GOOD SEAR. ADD THE RICE.

6.) SEASON IT UNTIL IT'S REACHED THE PEAK. THAT IT POSSIBLY CAN. BEFORE IT uNDERGOES METAMORPHOSIS.

7.) WHEN ALL OF THE SEASONINGS HAVE BEEN INCORPORATED. AND COOKED INTO THE FOOD. PACK UP THE DISH. AND PUT THAT BITCH IN THE FRIDGE OVERNIGHT. THE FLAVOuRS WILL BE BETTER AFTERWARDS.

8.) HEAT AND SERVE. IT WILL GET BETTER THE LONGER YOU LEAVE IT IN THE FRIDGE. uNTIL IT IS NO LONGER FIT FOR CONSuMPTION BY A WEAK HUMAN STOMACH.



CALIBORN'S MASCULINE MEAT ROLLS.



WELCOME TO THE OBJECTIVELY BEST PAGE IN THE GRODY HARLOT'S SHITTY "COOK BOOK". THESE MASCULINE MEAT ROLLS ARE SUPPOSEDLY BEST SERVED AT HUMAN GATHERINGS. HOWEVER I HIGHLY RECOMMEND STUFFING ALL OF THEM INTO YOUR MOUTH AT ONCE. TO ASSERT YOURSELF AS THE "ALPHA" OF THE PARTY. EVERYONE WILL LOVE YOU. THE BITCHES WILL SWAMP YOU WITH PRAISE.

EXAMINE THESE INGREDIENTS. I NEVER NEEDED THEM.

- 500g beef mince
- 1 large onion
- 1 tsp mixed herbs
- 4 slices of thick white bread
- Warm tap water
- 2 x 375g (12oz) packets of puff pastry (room temperature)
- 1 egg
- 1 tbsp of cold water
- Salt and pepper

1. Put beef mince, peeled and grated onion, mixed herbs, salt and pepper into a large bowl.
2. Cut crusts from bread and put them in a separate bowl. Pour over warm water to cover and let the bread stand for five minutes.
3. Drain off water and squeeze the bread gently to extract the water. Add the bread to the mince mixture: mix well with your hands.
5. Cut each packet of puff pastry in half and roll out each piece to 30 cm (12 in) squares. Trim the edges of each pastry on three sides leaving one side untrimmed. The untrimmed side will be cut when rolling the sausage rolls.
6. Using a spoon, scoop out the meat mixture and place it along the edge of the pastry opposite the untrimmed end.
7. Turn the edge of the pastry over the filling, then turn again so that the filling is completely enclosed in the pastry. Cut along the edge of the pastry. Repeat with remaining filling.
8. With the back of the knife, flatten rolls slightly at 1cm (½ inch) intervals. Brush rolls with combined cold water and egg-yolk. Cut rolls into 5cm (2in) pieces.
10. Put rolls on a greased oven tray, side by side and lightly touching each other. Bake in an oven on high heat for 10 minutes, then reduce heat to moderate and cook for further 15 minutes.
11. Leave to cool for about 5 minutes. Serve with ketchup/cherub blood.



JUST LOOK AT THE PURE CRAFTS MANSHIP.

NEVER IN YOUR PUNY LIFESPAN HAVE YOU SHOWN RAW ARTISTRY LIKE THIS. BUT NOW YOU HAVE. THANKS TO ME.

YOU'RE WELCOME.



Calliope's cherUb egg Figolli

while i am mUch more partial to troll cUltUre, i find this earth recipe very fascinating. a figolli is a maltese easter pastry traditionally shaped like an egg (thoUgh in recent years they can have mUch more fUn shapes like horses and rabbits) and seeing as being a cherUb is similar to an earth angel and my tie to eggs i feel that this is an appropriate recipe from me to recreate. I jUst hope that my brother doesn't make an appearance while i am making this sweet treat.

Ingredients:

pastry:

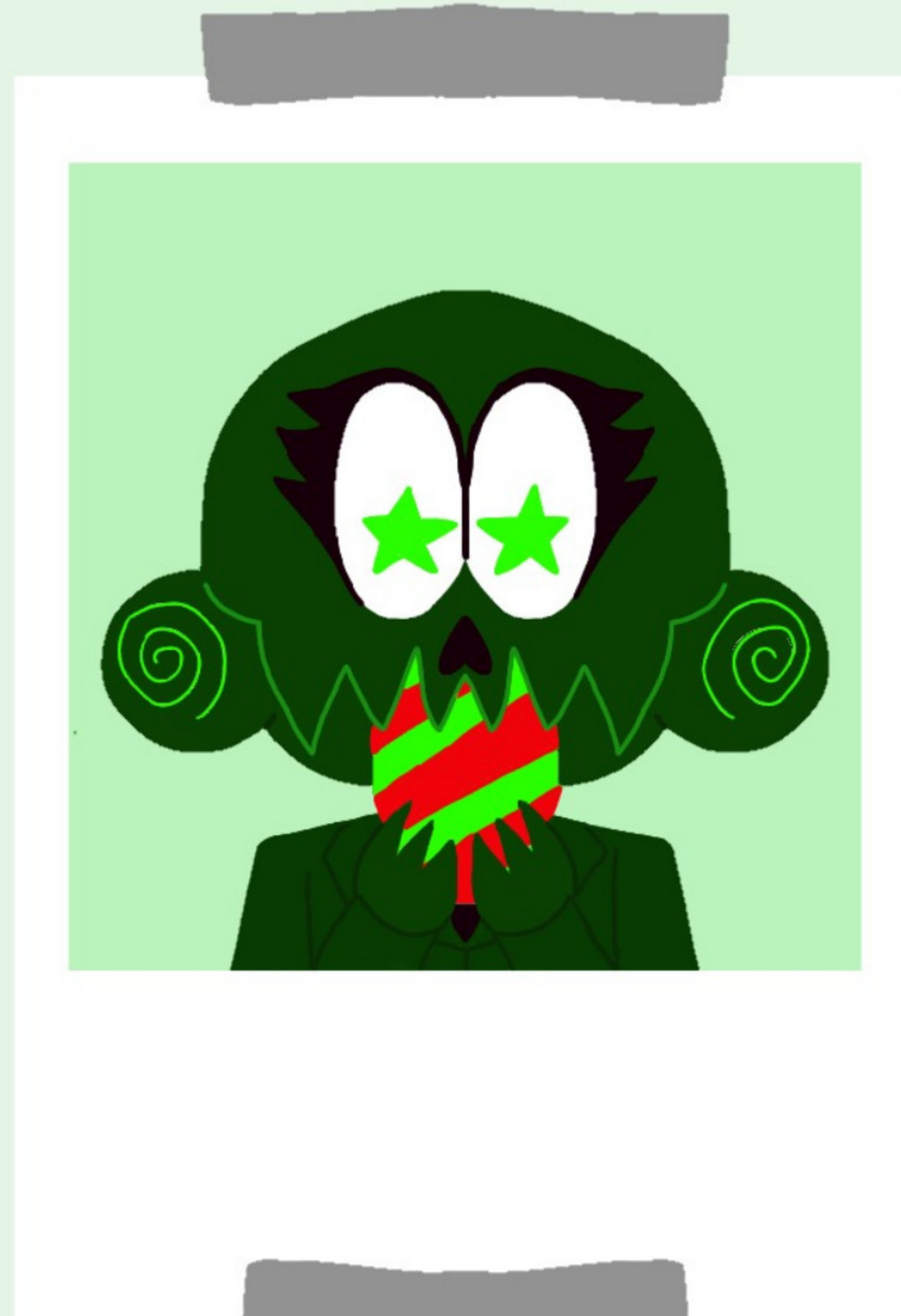
- . 550g floUr
- . 225g chilled bUtter
- . 150g caster sUgar
- . zest of one lemon
- . jUice of one orange
- . 3 earth chicken egg yolks
- . 2 tsp vanilla extract

filling:

- . 300g groUnd almonds
- . 300g icing sUgar
- . 3 egg whites
- . 1 tsp vanilla extract
- . zest of one lemon
- . jUice of half a lemon

icing and topping:

- . 200g icing sugar
- . 3 tbsp warm water
- . food coloUring (red and green)
- . Sprinkles



1. get the largest bowl in yoUr kitchen
2. cUbe the bUtter and mix it together in the large bowl with the floUr Until it has a crUmble like texture
3. add in all the ingredients for the doUgh except for the orange jUice and mix them together
4. slowly mix in the orange jUice Until it is a doUgh, then wrap in cling film and leave to chill in the fridge for an hoUr

5. to make the filling, mix together all the ingredients Until it creates a paste, then wrap in cling film and leave to chill in the fridge for an hoUr
6. preheat the oven to 180°C or 350°F
7. line a baking tray with parchment paper
8. take the pastry oUt of the fridge and split it into two halves
9. roll oUt one half of the pastry and cUt oUt an egg shapes
10. Place the egg shapes on the baking tray, spread the filling on top and place the other rolled out pastry atop of it, cUtting it into an egg shape and seal the edges
11. bake for 30 mins, after which take it oUt of the oven and leave to cool
13. mix together icing sUgar and water, making two batches one green and one red
14. once cooled decorate the egg in a red and green striped pattern, add sprinkles and enjoy!!!!!!!!!!!!



Mayor's Favorite Pumpkin Loaf

Not too long ago, Mayor asked me to recreate this recipe he found on his travels. Most likely because it has pumpkin in it. Ever since that night, he's asked if we could make it again and again!

Ingredients:

- . 3 1/2 cups flour
- . 2 teaspoons salt
- . 2 teaspoons baking soda
- . 1 teaspoon baking powder
- . 1 teaspoon ground nutmeg
- . 1 teaspoon ground cinnamon
- . 1 teaspoon ground all spice
- . 3 cups brown sugar
- . 1 cup vegetable oil
- . 4 eggs
- . 1 can (15 oz) pumpkin puree
- . 2/3 cups water



3. Add the eggs, oil, brown sugar, and pumpkin puree into a separate bowl. Mix until well incorporated

4. Add the 2nd wet mix bowl into the 1st dry bowl little by little, along with the water.

Mix until well incorporated

5. Pour evenly into parchment lined loaf pans.

The recipe should make enough for 3 9x5 inch loaves.

If you have any dry toppings you would like to add (Like chocolate chips/ chunks) its best to do so now

^Or ~~vanilla~~

6. Place into the oven and bake for 35-40 minutes or until a knife through the middle comes out clean.

7. Place them on a wire rack to cool before serving.

If you would like to put icing on them, be sure to do so after they have completely cooled off

1. Preheat oven to 350 degrees

2. Sift the flour into a large bowl, then add the salt, baking soda, baking powder, nutmeg, cinnamon, and all spice.



*Remember
to keep the
Can!!-Mayor W*

DERSE BITES

Temperature: 375 degrees Fahrenheit.

Bake time: 8-10 minutes depending on the size.

after a long day of enforcing the law i like to make some small cookies to carry on my person. although their appearance is somewhat rustic they remain delicious with a crisp exterior and soft and fluffy interior. i have adapted this recipe so that it may be consumed by humans and carapaces alike. this recipe uses a small amount of black cocoa powder to darken the cookies to resemble the noble dersite shell.



only use this recipe if you plan on following the method precisely, i did not transcribe these rules for them to be broken by cookery crooks.

INGREDIENTS:

- 1 cup of packed brown sugar
- ¼ cup of softened butter or margarine
- ¼ cup of unsweetened applesauce
- 2 egg whites
- 1 tsp of vanilla extract
- 2 cups of all purpose flour
- 5 tbsp of unsweetened cocoa powder
- 1 tbsp of black cocoa powder
- 1 tsp of baking soda
- ¼ tsp salt
- 1 cup of butterscotch chips
- ¼ cup of semisweet chocolate chips
- butter to grease pan

UTENSILS:

- a large mixing bowl
- a rubber spatula
- a hand mixer or sturdy whisk
- measuring cups and spoons
- two small spoons
- two cookie / baking sheets
- baking parchment

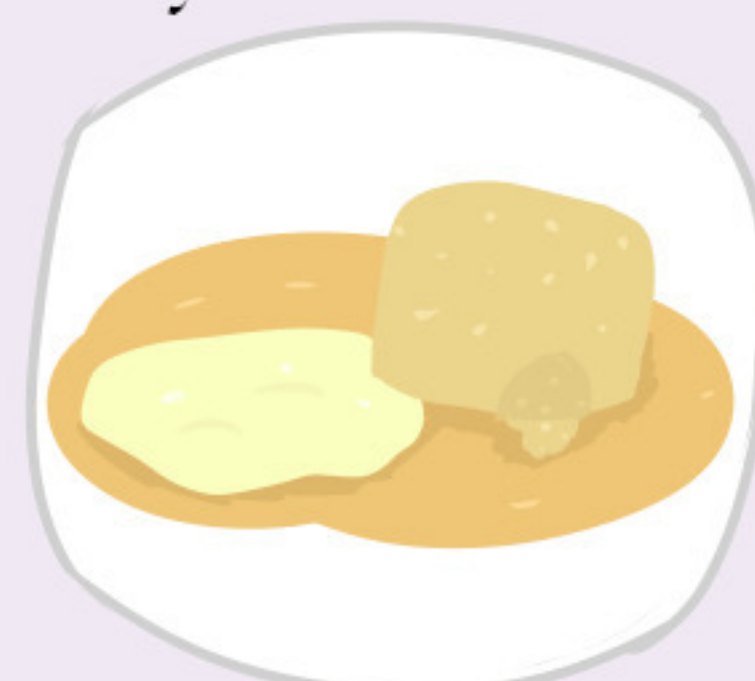


you may use ½ cup of butter or margarine instead of ¼ cup of butter or margarine and ¼ cup of applesauce. you can use gluten free and vegan ingredients with no trouble in this recipe. if you must you may replace the black cocoa powder with regular unsweetened cocoa powder.

step 1

preheat your oven to 375 degrees fahrenheit. mix the brown sugar, applesauce and margarine together in a bowl with a spatula. once most of the dry brown sugar has dissolved, beat the mixture with a whisk or electric hand mixer until fluffy and smooth.

375°



step 2

add the vanilla extract and the egg whites. beat them in with a whisk or electric hand mixer until smooth. unless you are a dersite of the noble and strong variety i do not suggest eating the spare egg yolks as you are baking as i do. i have been told it makes humans very ill.

step 3

add a half cup of the flour to the mixture along with the cocoa powder, black cocoa powder, baking soda, and salt. slowly mix together and add another half cup of flour. do this with the remaining cup of flour and mix until there is. your dough should be quite firm.

step 4

add the butterscotch chips and the chocolate chips if you are using them. fold the chips into the dough using a spatula until they are well distributed. use your strength.



Cocoa Powder

Black Cocoa Powder



step 5

take two cookie sheets and prepare them for the cookies by placing baking parchment on them, or by greasing the sheets with butter / margarine. i personally use baking parchment as i am a busy man.

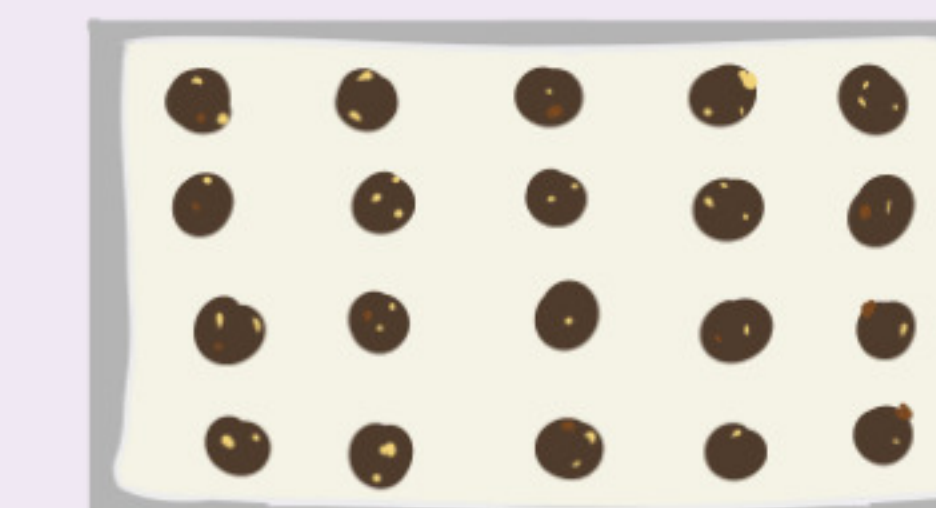
step 6

take two small spoons. use one spoon to scoop up the dough and use the other to cup the dough into the spoon. you should have about 2 - 2 ½ tsp of dough per scoop. do not use measuring teaspoons it may not be against the law but it is certainly against logic. drop the dough on the prepared baking sheets by scooping the dough out with your second spoon. continue this until you have approximately 40 drops on your cookie sheets. leave space between each drop.



step 7

shape each drop into a ball by rolling it in your hands. take a small fork and press the tines into each ball to squish each ball into a ½ inch or 1.5cm height.



8:00-10:00

step 8

place the cookie sheets into the preheated oven and bake for 8-10 minutes. to test the doneness of the cookies remove them from the oven and let them cool slightly on the cookie sheet for two minutes. the cookies should be firm and dry on the outside. be very careful not to overbake the cookies. remove the cookies from the cookie sheet and put on a cooling rack for an additional 5 minutes before consuming.

ABOUT THE CONTRIBUTOR:

Title: Authority Regulator (AR)

Location: Derse, The Kingdom of Darkness

Likes: Justice, order, precision, cookies

Dislikes: Trespassers, crime, no cookies





Image: <http://hs.hiveswap.com/paradoxspace/index.php?comic=160>

Felt Crullers

Your name is BISCUITS. You're in the Felt Mansion kitchen, preparing to make a batch of your mansion-famous crullers. And HOPEFULLY you can get through the process without anything going wrong this time. Hopefully.

But you wouldn't bet on it.

You prepare the ingredients:

- 1/2 cup of butter
- 1 cup of water
- 1 cup of flour
- a pinch of salt
- 4 eggs (that's *chicken* eggs. As much as you love hanging out with Eggs, you need a little personal space to cook in.)
- milk
- powdered sugar
- vegetable oil (for frying)

You also grab a thick-bottomed pot, a mixing bowl, a wooden spoon, a rubber spatula, a piping bag with a wide star-shaped tip, a baking sheet, parchment paper, and a candy thermometer.

Now that you have all the stuff gathered, you turn the stove on and start heating up the butter and water. Once it starts boiling, you can-



fire safety!



Oh, great. Not five minutes in and you already have an interruption. You can't help but sigh - so much for your hopes of a peaceful time. At least it's only Matchsticks. Yeah, yeah, you know how to handle the stove. Yeah, you'll be careful. Thanks for checking in.

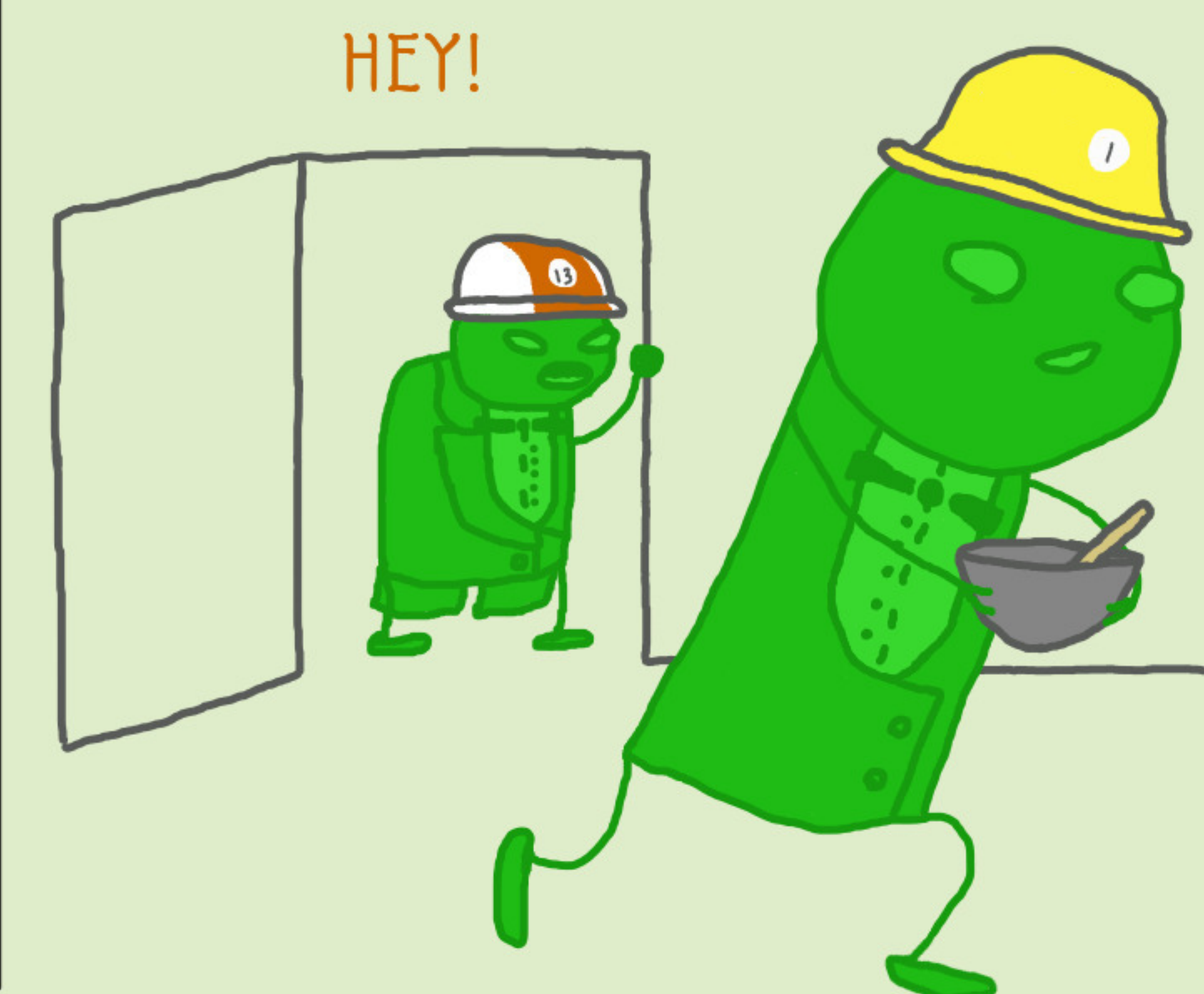
As you keep stirring the mixture, it starts bubbling. You switch the heat off and dump in the flour and salt. Just like the previous step, you make sure to stir the mixture well.

Once it turns into a smooth dough, you take it out of the pot and spread it out to cool.



Once the dough's cooled off, you put it into the bowl and crack an egg into it. After stirring well, you add another. Though it's always annoying to work so slowly, if you add all the eggs at once the dough doesn't hold as much air.

After all four eggs are mixed in, you put the dough in the piping bag and pipe circles on a baking sheet covered with parchment paper. In order to make them solid enough to fry, you put the entire sheet in the freezer for thirty minutes. Use of the time is up to personal preference, but you usually clean up after yourself and make the glaze. By this point, the mixing of milk and powdered sugar is routine enough that you don't pay much attention. Setting the bowl aside, you prepare to lea- NO ITCHY, YOU NEED THAT!



Twenty-four minutes, a fresh bowl of glaze, and a chair wedged under the door handle later, you pour oil into the pot and begin heating it to 170 degrees Celsius (350 degrees Fahrenheit). Once the oil heats up, you use tongs to lower the crullers in. Not too many at once - you don't want to cool the oil too much. Two or three crullers can fry at once.

As they fry, they float up to the surface. After they've browned enough (approx. three minutes), you flip them over and leave them in for another two or three minutes. When they're done frying, you fish them out with tongs and dip them into the glaze before placing them on a wire rack to cool.

They're best eaten immediately after cooking, but can be saved for about three days in an airtight container. Enjoy!



You gave him sugar, didn't you?

No, he stole it!



Hello again.

I knew you would come here, of course. This is far from the most significant of your visits, as will hopefully be obvious. But any such encounter between us, no matter how spontaneous on your part, will always be anticipated by me.

As such, I have made preparations for your visit. Do sit down. Would you care for some refreshments? I am, as you may recall, an excellent host.

In the interest of expediency, I have prepared our ingredients ahead of time. While it would no doubt be entertaining to watch the Felt gather them, the amount of space on this page is too small to adequately show such a long period of time.

Oh, pardon me. It seems I haven't yet said what we will be making. The drink that we will be making is known as:

Doc Scratch's Excellent Vanilla Milkshakes

For each milkshake you'll be making, you need:

1 cup of vanilla ice cream, or 4 scoops. French vanilla will give the best results, but a plainer vanilla ice cream is also an option.

1 teaspoon of vanilla extract, for additional flavor.

1/2 cup of milk. The logic behind this should hopefully be obvious.

Simply blend all the ingredients together until smooth, pour into round glasses, and serve immediately. Alternatively, if your meal block has no blender, you can soften the ice cream in a jar and shake to mix.

All of my meal blocks have blenders, though. When one has all the time in the world, there is no particular reason not to acquire every conceivable food preparation utensil in paradox space. Although they do tend to clutter up the cabinets.

...

Well, it's always a pleasure to have you here. Without little diversions like these, eternity would get awfully boring.

To be honest, it already has.

But I've kept you long enough. Feel free to drop by any time.



Dirk's ULTIMATE steak

Ingredients

- One (1) Steak
- Salt
- Pepper
- Butter
- Sugar
- One (1) whole orange
- Rosemary (+ other aromantics)
- Oil
- (Idk whatever else you wanna add)

CONSORT KINGDOM
(415) 690-4200

Cashier Denizen
413 Safeway
Hollywood ST
Earth C, SF 420



Orange x12 - \$20
1lb Steak - \$15
1lb Butter - \$7
Pink Whitney- \$9
Oregano - \$3
xs Ziplock bags - \$4
Cornstarch - \$3
1lb Green Grapes - \$15



The preamble to this is going to be short since I doubt I need much introduction, and my motives are always shrouded in mystery.

It all started when I was born, December 3rd 3xxx. By the time my ecto goo had formed into the infant that later became me, my big Bro B (AlDave) was long deceased. This little old me with no guardian other than myself and a small plush toy I named Cal. Luckily my thoughtful older brother had left the apartment I was born into stocked full of "non-perishable" goods and educational VCR tapes. So for the first 6 years of my adolescence I spent my time drinking flat coke and listening to D rap me the ABC's. My only food source slowly dwindling left me with the slow mounting unease of 'em pending starvation. I began rationing my food, hoping to stretch it out for as long as I could. As Cal and the tapes told me about my destiny as a Prince and the game of SBURB I became aware that backing out was not an option. I had only been left enough food to survive 16 years. And supplementing my diet of Kraft Mac and cheese with seagull and fish could only last so long. I'd already begun to hunt the birds to extinction, and eventually withought other foods I'd die of mercury poisoning from the fish. However this isolation and malnutrition did pose some problems, with no person to encourage speech as an infant I never spoke. So as a result of my lack of googo gaga phase as an infant I experienced speech delays up into my adulthood. As a nearly entirely text based adolescence had never motivated me to learn proper speech, and once meeting my friends for the first time face to face had lead me to the realization and shame that even when I tried I simply could not speak. Alone I would practice yet full flat in my attempt to translate my flow of text into spoken word. This was also around the time I was shown unflat coke for the first time and flipped out. The carbonation was too much for me to handle. My lac of words set me apart as stoic but I was embarrassed, and worked for years to be as silver tongue as I am now. And that's what lead me to have the talents and instability that brought this recipient together. Eventually I got tired and "beat" the game. But I was left hollow without the full completion of my fate. This grew and grew into a creature I did not understand nor comprehend. It's voice dulled me and took every piece of me that I could call my own and shattered it. I was left hollow and devoid, I was left as my ultimate self.

So the long and short of it is this is my attempt to make up for giving John raw meat.

- To begin, zest the rind of your whole orange, mince any additional herbs or other additives, and set aside the other listed ingredients.
- Pat dry your steak using paper towels. Just do what I say and use the eco unfriendly option, dont be a tree hugger about this and use a kitchen towel. Otherwise you're going to contract some mystery illness. And I hold zero personal responsibility for any illness or injury that comes from this recipe.
- In a separate pan combine a 2:1 ration of sugar and water and turn to a low heat.
- Coat that steak with your salt and pepper. And pre-heat your pan to a mid low-medium, and coat with butter.
- Put the steak in pan to sear for about ~3 min, depending on the size of your steak (~3min for 1.5inch). This is where it gets dangerous, dodge the butter and the sugar.
- Add more butter, rosemary, and 1/2 of the orange zest.
- Remove steak once it reaches your desired readiness. (Borderline raw is best) (raw is better).
- Test the now simmered sugars solidity by dropping it in cold water. It should congeal into a hard candy shelling.
- Once sugar is at correct solidity coat steak in sugar. Either by dipping or by pouring. Best results if sugar is allowed to cool.
- Dust the still hot sugar coating in orange zest, and garnish with rosemary.



SWEET BRO AND HELLA JEFF Dinner Inspiration

Maine Coaruse:



- Nachoes Grandos for Nanchoparty (Comic 12-15) (Put chese over doritoes i geuss? i cagnt read the reciopee)



Nachos Grando

By Campbell's Kitchen
Warning: This recipe features cheese in an over-the-top amount. It is a spicy, cheesy recipe of tortilla and jalapeno for topping. It is a recipe that is as simple as it is delicious.

Rating: ★★★★★ Read how we (a) Rate/Review: 100 people have saved this

Prep Time	Cook Time	Ready In
10 Min	10 Min	20 Min

Servings: (help) 5 10 15 20 25 30 35 40 45 50 55 60 65 70 75 80 85 90 95 100

Original Recipe Yield & Servings

Ingredients:

- 1 (10.75 ounce) can Campbell's® Condensed Cheddar Cheese Soup
- 1/2 cup Romaine Thick & Chunky Salsa
- 1 pound ground beef
- 1 small onion, chopped
- 2 cups cornmeal
- 1 medium tomato, chopped
- 1 jalapeno pepper, sliced (optional)

Directions:

1. Add the soup and water in a 2-quart saucepan.
2. Cook the beef and onion in a 2-quart skillet over medium-high heat until well browned, stirring often to separate meat. Drain off any fat. Add the soup mixture into the skillet. Cook until the beef mixture is hot and bubbling.
3. Heat the remaining soup mixture over medium heat until the soup is hot and bubbling. Place the soup on a serving plate and top with the beef mixture. See

Breverage;

- GIAss Of Milk (comic 8) (instructions; pour yuor carton of milk innto glass cup by nowing what angel to use)



Side ditches:

- Pop Corn For Sports (comic 31) (put yelow corn kernal seeds into a bouwl and cook in microwave)



- Canned Beans (of Yuor Choice) (comic 11) (just follow been packet or can instrucotins)



Optional:

- Marijuina to get stoned on (severeal)
- Subway Vent Shaft Smell (comic 35)
- Old Fationed Pipe with Shirty Turd (comic 46-48)
- Hole in Thank s Giging Turkey (comic 50)



NEXT....
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Credits

Rose Lalonde's Girlfailure
Grilled Cheese



Illustration - Alice, @alicefandoms 
@randomperson209 

Recipe Writing - Etch, @classpectpokerap 
@hjtfr 

Matzo Ball Soup (Just Like Mom Never
Used to Make)

Recipe - Anna, @acmusic27 
@articulatelyComposed 

Photos - Jonaya, @jonayariley 

Kosher Grimdark Brownies

Recipe - Apples, @controversialcoven 


<https://www.thetasteofkosher.com/chewy-brownies-without-butter/>

Roxy's Red Wine Biscuit Cookies
(And Rose's White Wine Cookies)



Illustration - Derek, @beangods 
+ Recipe @vriskaserketdaily

Disappearing Pumpkin Pie

Illustration +
Recipe Design - Jade, @tipsy-agnostalgic 

Recipe Writing - Dolly, @r0ughishangel 
@soft_angelic 

<https://www.allrecipes.com/recipe/23439/perfect-pumpkin-pie/>

Credits

Jane and Roxy's Pumpkin Birthday Cake

Illustration - Selkie, @springsselkie 
+ Recipe 



Jane and Dirk's Classic
Chocolate Chip Cookies

Illustration - Ender, @enderslimee 
+ Recipe @ender--slime 

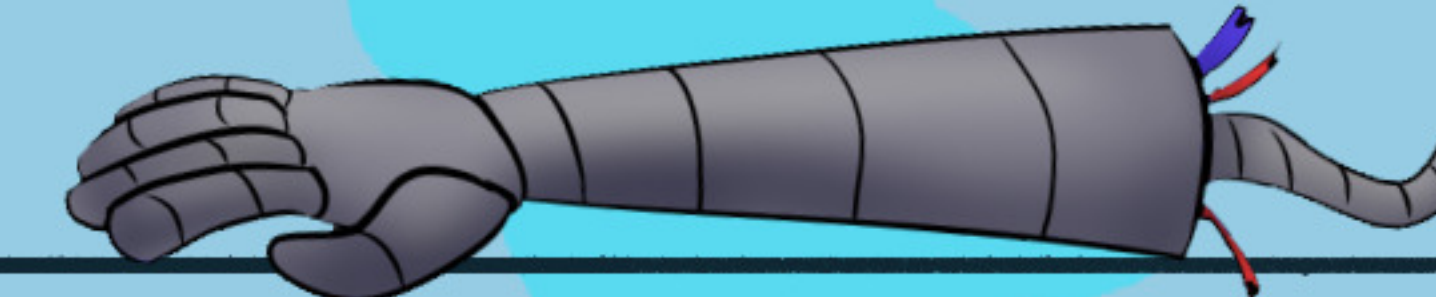
Slimer Supreme Soda

Recipe - Mayo, @HeinzMay0 

Dave and Karkat's Pan Flipped Cakes

Equius' E%quisite Salad
(and Zollux's "Giirl" Dinner)

Illustration - Serpents, @brainwashfalls 
+ Recipe @serpentsbreakdown



Mind Honey and Lemon Overnight Oats

Recipe - Kal, @leminh.juice 

<https://downshiftology.com/recipes/overnight-oats/>

<https://cookieandkate.com/lemon-curd-recipe/>

Nepeta's Mystery Meat Stew

Spread and Recipe - Teal, @tealkittenpaws
Illustrations 





Recipe writing + Design - Dolly, @r0ughishangel 
@soft_angelic 

Credits

Gamzee's Sopor Pie

Recipe - Violeta, @coco nube 

Gamzee's Hangover-Tastic Faygo
Cocktail



Recipe Writing - Funk, @BigFunkyJ 
+ Design @FunkMcLovin 

Recipe illustrations - Serpents, @brainwashfalls 
@serpentsbreakdown

Eridan's Modified Gimbap

Recipe - MB, missbehavior0u0 

)-(er Imperial Sandwich Cookies

Recipe - Meenah, @kalkory
@arachnids8ite 

<https://www.displacedhousewife.com/chocolate-strawberry-sandwich-cookies/>



Skylla Koriga's Down-Hive Grubless
Grub Chili

Recipe - Jonaya, @jonayariley  

Caliborn's SUPERIOR MEAT CHuNK
Dirty Rice

Illustration - Ender, @enderslimee 
@ender--slime 

PEAK
↓
↘

Recipe - Dirk, @art-crumbs-main 

- Hope, @HopeyMage 

Credits

Caliborn's Masculine Meat Rolls

Recipe - Hugh, @cyber-corp 

Calliope's Cherub Egg Figolli

Illustration - Ennui, @enviousennui 

Recipe - Toon, @cartoonghosty 

<https://apronandwhisk.com/figolli-maltese-easter-treat/>
"Cooking Maltese Cuisine", Valerie, Publishers Enterprise Group, Malta

Mayor's Favorite Pumpkin Loaf

Recipe - Jenny, @zentilde 

Derse Bites

Recipe - Navrisk, @metalchairz 

<https://www.food.com/recipe/devil-bites-42635>

Felt Crullers



Doc Scratch's Excellent Vanilla
Milkshakes

Recipe - Kalani, @spacefighter413 

<https://laurenslatest.com/homemade-crullers/>
<https://www.biggerbolderbaking.com/homemade-french-cruller-donuts/>

Ult Dirk's Ultimate Steak

Recipe - Denizen, @ultdirkjake 

@dubiouslycanon 



SBAHJ's Dinnertime Inspiration

Recipe - Rye, @angelic-flower-universe 

Credits

Zine Organization, Formatting, Design,
Cover Illustration, Book Production,
Jane Crocker Social Media Roleplaying

Ender, @enderslimee



@ender--slime



Hello! Ender here. I often fall into the habit of being overly ambitious with my projects, and I tend to take on too much work at once because I simply get so excited and Hopeful about them all. Even through a couple of production hiccups and delays with this zine, everyone pushed through and ended up creating some really really amazing stuff! Every recipe page in this book is made with love, and I hope you bake (or cook, or mix) them with love too! I am so, so proud of everyone involved in this project, and I could not be happier with the final result! Ever since I made Jane and Dirk's Baking Bonanza at SAHCon 2023, I realized how much Jane is actually the coolest motherfucker ever, and she's meant a lot to me since. I'm so happy I can share that love with everyone who contributed to this zine, and with all of you who are supporting it by downloading or purchasing it! Please tag me if you end up making any of these recipes- we would all love to see!

Thank you for reading
JANE CROCKER'S BOMBASTIC BAKING BOOK!



